

Lunch 30th October

Starters

Seared King Scallops Norfolk carrot & maple, samphire	15
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Scottish Langoustine lemon mayonnaise, bread	15
Turmeric spiced celeriac tzatziki, pomegranates, chervil	9
Whipped Gressingham duck liver greengage, rye toast	8
NVB Welsh Rarebit on toast Egyptian cream milk stout onion jam, fried hen's egg	9
Hereford beef mince toasted sourdough, horseradish	10
Datterino tomatoes muhammara, peppers, multi seed cracker, sauce de persil	9

Sandwiches & Salads (add a side dish for £12 all in)

Salt Beef Deli Emmental cheese, mustard mayonnaise, lettuce, pickles, sweet onion, malted bloomer	10
Suffolk chicken & bacon Dijon & onion mayonnaise, lettuce, tomato, house baked brioche bun	10
Charred halloumi tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	10
Scottish Prawns cucumber, rocket, cocktail sauce, house baked brioche bun	10
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	9
Autumn squash mushrooms, lemon, onion, sage, whipped feta	9
Add crispy fried tofu, a Suffolk chicken breast or roasted halloumi to your salad for £6	

Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

Vine tomato & mozzarella fresh basil	13
Florentine spinach, hen's egg, pine nut pesto	14
'Nduja sausage peppers, spring onion, honey	15

Burgers (hand cut chips, mature cheddar, coleslaw, house baked brioche bun)

Plant Based Burger **pickles, lettuce, tomato, garlic mayo **vegan friendly buns & cheese available	18
Cheese Burger * home cured bacon, pickles, lettuce, tomato, burger sauce	18
We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib	
*Double up with an extra patty in your burger £4, add a fried egg £2	

Mains (include a side dish)

North East Atlantic Hake pomme rosti, chorizo, mixed greens, wild mushrooms	24
Karaway roasted carrot & potato pave whipped beets, fennel, thyme, chickpeas, Dijon dressing	22
Suffolk Blythburgh pork shoulder pomme puree, red cabbage, cider sauce *last two	23
Hereford Beef 10oz hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress	25
Cumin roasted aubergine whipped tofu, balsamic onion, tomato, almonds, gochujang dressing	22
Wild mushroom risotto parmesan, spinach, poached hen's egg	22
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Mac n 4 Cheese	Rosemary & garlic roasted new potatoes
Braised red cabbage	Tangzhong dinner rolls, tomato butter & oil
Roasted squash, tahini yogurt, pomegranates	Mangetout, toasted nuts & seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel, raspberries	9
Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet	7
Affogato ; 2 scoops of vanilla & espresso	6
Dark chocolate cookie dough strawberry pannacotta ice cream	8
Quince fool vanilla yogurt, ginger crumb	8
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Burford cheddar, Wigmore, Pevensy Blue	

Little Pudding Tea or coffee with a small serve of either

Dark chocolate torte / Lemon posset / Strawberry frangipane tart	7
All the (little) puddings the 3 small puddings above, as they are...	12