

# Friday Dinner 10<sup>th</sup> January

2 course £33 3 course £36

## Starters

**Seared King Scallops** Norfolk carrot & maple, samphire \*£6 supplement

**Yellowfin tuna tartare** daikon, pink ginger, soy sauce, wasabi

**Datterino tomatoes** muhammara, peppers, multi-seed cracker, sauce de persil

**Pickled beetroot** tahini hummus, toasted pine nuts

**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough \*£6 supplement

**Hereford beef mince** toasted sourdough, horseradish

**King prawn avocado St Anselm** cocktail sauce, paprika

**NVB Welsh Rarebit on toast** fried hen's egg

## Mains (include a side dish)

**Mediterranean Seabass** pomme rosti, pancetta, mixed greens

**Scottish Scallop & king prawn mornay** samphire, spinach \*£6 supplement

**Miso roasted celeriac** potato pave, green tahini, poached hen's egg

**Suffolk Blythburgh pork chop** pomme purée, red cabbage, Dianne sauce

**Gressingham duck breast** dauphinoise potatoes, green beans, redcurrant sauce \*£6 supplement

**Hereford Beef 10oz hanger steak** prized for its flavour, the cut the butcher would keep

for herself. We recommend medium rare. Chimichurri, watercress

**Hereford 12oz sirloin steak** mushrooms, tomato, onion, bloody Mary bone marrow butter\*£6 supplement

Add garlic king prawns to your choice of steak £7

**Cumin roasted aubergine** creamed tofu, balsamic onion, tomato, almonds, gochujang dressing

**Chargrilled Chicken Caesar** gem lettuce, dressing, parmesan, bacon, anchovies, croutons

## Burgers (hand-cut chips, coleslaw, house-baked brioche bun)

**Plant Based Burger\*\*** pickles, lettuce, tomato, mature cheddar, garlic mayo

\*\*vegan friendly buns & cheese available

**Cheese Burger\*** home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

Hereford beef steak mince patty, a blend of 80% chuck and 20% rib

\*Double up your burger £4, add a fried egg £2

## Side Dishes (£4.50)

Hand-cut chips, Maldon Sea Salt

New potatoes, mint butter

Miso cauliflower, sesame

Creamed sprouts & bacon

Rocket, parmesan, capers, sun blush tomatoes

Mangetout, toasted nuts & seeds

Tangzhong dinner rolls, tomato butter & oil

Mac n 4 Cheese

## Puddings

**Dark chocolate nemesis** honeycomb, salted caramel, raspberries

**Mixed berry Eton Mess**

**Caramelised banana** ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

**Kirsch mixed fruit trifle** Chantilly, meringue

**Affogato**; 2 scoops of vanilla & espresso

**Apple Tarte Tatin** Rocky's naked dairy ice cream

**Lemon posset** raspberry, Chantilly

**Vanilla Basque cheesecake** blueberry compote, caramelised white chocolate

**Cheese board\*** apricot & orange chutney, plum loaf, crackers, celery & grapes

Burford Cheddar, Tunworth, Ashcombe \*£6 supplement

**Little Pudding** Tea or coffee with a small serving of either

Dark chocolate nemesis/ Lemon posset / Treacle tart

**All the little puddings** the 3 small puddings above \*£6 supplement

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.