

# Dinner 9<sup>th</sup> January

## Starters

<b>Yellowfin tuna tartare</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Hereford beef mince</b> toasted rye bread	10
<b>Datterino tomatoes</b> muhammara, peppers, multi-seed cracker, sauce de persil	9
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Pickled beetroot</b> tahini hummus, toasted pine nuts	9
<b>NVB Welsh Rarebit on toast</b> fried hen's egg	9

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

<b>Plant Based Burger**</b> pickles, lettuce, tomato, garlic mayo **vegan friendly buns & cheese available	18
<b>Cheese Burger*</b> home-cured bacon, pickles, lettuce, tomato, burger sauce	19

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

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

## Mains (include a side dish)

<b>Scottish Scallop &amp; king prawn mornay</b> samphire, spinach	32
<b>Mediterranean Seabass</b> pomme rosti, pancetta, mixed greens	24
<b>Miso roasted celeriac &amp; potato pave</b> green tahini, poached hen's egg	22
<b>Suffolk Blythburgh pork chop</b> pomme purée, red cabbage, Dianne sauce	23
<b>Gressingham duck breast</b> dauphinoise, green beans, pan jus	28
<b>Hereford Beef 10oz hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	26
<b>Hereford Beef 12oz flat iron steak</b> mushrooms, tomato, onion, bloody Mary bone marrow butter	30
Add garlic king prawns to your choice of steak £7	
<b>Cumin roasted aubergine</b> creamed tofu, balsamic onion, tomato, almonds, gochujang dressing	22
<b>Chargrilled Chicken Caesar</b> 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  
Duck fat roast potatoes  
Miso cauliflower, sesame  
Tangzhong dinner rolls, tomato butter & oil  
Mangetout, toasted nuts & seeds  
Creamed brussel sprouts & smoked bacon

## Puddings

<b>Dark chocolate nemesis</b> honeycomb, salted caramel	9
<b>Caramelised banana</b> ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
<b>Mixed berry Eton Mess</b>	9
<b>Kirsch mixed fruit trifle</b> Chantilly, meringue	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Apple Tarte Tatin</b> Rocky's naked dairy ice cream	9
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Burford Cheddar, Tunworth, Ashcombe	

<b>Little Pudding</b> Tea or coffee with a small serving of either Dark chocolate nemesis / Lemon posset / Treacle tart	7
--	---

<b>All the little puddings</b> the 3 small puddings above	12
---	----

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.