

Saturday Dinner 1st February

2 course £33 3 course £36

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£6 supplement
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement
Pickled beetroot tahini hummus, feta, orange marmalade, toasted pine nuts
NVB Welsh Rarebit Egyptian Cream onions, fried hen's egg
Cured bresaola anchovy mayo, gherkin
Venison tartare hen's egg yolk, pickles *£6 supplement
Half pint king prawns lemon aioli, bread
Colchester Pyefleet Rock Oysters shallot vinegar *£6 supplement

Mains (include a side dish)

North East Atlantic Bream chorizo, courgette, sauteed potatoes, sweetcorn
St Austell Mussels served in creamy marinere sauce or garlic & white wine
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg
Suffolk Blythburgh pork chop pomme purée, red cabbage, cider sauce
Cranoe Farm rack of lamb dauphinoise potato, 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, béarnaise sauce *£6 supplement
Add garlic king prawns to your choice of steak £7
Boscawen Cornish trout prawn, samphire & spring onion risotto *£6 supplement
Cumin roasted aubergine creamed tofu, balsamic onion, tomato, almonds, gochujang dressing
Tamworth pork faggot pea puree, kale, smoked nuts, sage
Dauphinoise & caramelised onion pie carrot & maple puree, tender stem broccoli, Diane sauce

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

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

**Vegan 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

Garlic & rosemary roasted new potatoes

Braised red cabbage

Mac & Cheese

Rocket, parmesan, capers, sun blush tomatoes

Sugar snaps, toasted nuts & seeds

Tangzhong dinner rolls, tomato butter & oil

Peas, broad beans, sweetcorn, pink peppercorns

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Strawberry frangipane tart custard

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

Lou's Tiramisu

Spotted Dick custard

Affogato; 2 scoops of vanilla & espresso

Vanilla Basque cheesecake blackcurrant compote

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

Montgomery Cheddar, Tunworth, Wrekin Blue *£6 supplement

Little Pudding Tea or coffee with a small serving of either

Dark chocolate Rocky Road / Lemon posset / Spotted Dick & custard

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.