

Lunch 4th February

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Colchester Pyefleet Rock Oysters shallot vinegar	16
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	9
Spiced beef shakshuka hen's egg, flat bread	10
Half pint king prawns lemon aioli, bread *last two	10
Pickled beetroot tahini hummus, feta, orange marmalade, toasted pine nuts	9
Venison tartare hen's egg yolk, pickles	12

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

Salt Beef Deli sweet onion, lettuce, pickles, mustard aioli, Mayfield Swiss, malted bloomer	10
Roasted halloumi tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	10
Scottish Prawns cucumber, lollo biondi, 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 £3

Vine tomato & mozzarella fresh basil	13
Florentine spinach, hen's egg, pine nut pesto	14
Garlic & sage chicken bacon, caramelised onion	15

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

Plant Based Burger** pickles, lettuce, tomato, garlic mayo	18
**Vegan buns & cheese available	
Cheese Burger* house-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)

North East Atlantic Bream chorizo, samphire, butternut squash, leek, sweetcorn	24
St Austell Mussels served in creamy marinere sauce or garlic & white wine	23
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
Dauphinoise & caramelised onion pie carrot & maple puree, tender stem broccoli, Diane sauce	22
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	26
Add garlic king prawns to your choice of steak £7	
Cumin roasted aubergine creamed tofu, balsamic onion, tomato, almonds, gochujang dressing	22
Tamworth pork faggot pea puree, kale, smoked nuts, sage *last one	23
Suffolk Chicken breast malfadine pasta, pancetta, spinach, forestiere sauce	23

Side Dishes (£4.50)

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese	Garlic & rosemary roasted new potatoes
Peas, broad beans, sweetcorn, pink peppercorns	Tangzhong dinner rolls, tomato butter & oil
Carrots, kale, miso butter, sesame	Sugar snaps, toasted nuts & seeds

Puddings

Dark chocolate nemesis honeycomb, salted caramel	9
Spotted Dick custard	8
Strawberry frangipane tart custard	9
Lou's Tiramisu	9
Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
Vanilla Basque cheesecake blackcurrant compote	9
Affogato ; 2 scoops of vanilla & espresso	6

Little Pudding Tea or coffee with a small serving of either	7
Dark chocolate Rocky Road / Lemon posset / Spotted Dick & custard	
All the little puddings the 3 small puddings above	12