

# Dinner 12<sup>th</sup> March

## Starters

<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Hereford beef mince</b> toasted sourdough, horseradish	10
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>NVB Welsh Rarebit</b> fried hen's egg, milk stout Egyptian cream onions	9
<b>Pickled red beetroot</b> whipped mascarpone, pine nuts, pomegranates, rocket	9
<b>Hereford beef carpaccio</b> anchovy aioli, capers	12

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

<b>Plant Based Burger</b> **pickles, lettuce, tomato, mature cheddar, garlic mayo	18
**Vegan buns & cheese available	
<b>Cheese Burger</b> * smoked bacon, pickles, lettuce, tomato, mature cheddar, 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>North East Atlantic Cod</b> courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb	24
<b>Suffolk Blythburgh pork chop</b> pomme purée, red cabbage, pan jus	23
<b>Miso roasted celeriac</b> potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
<b>Hereford Beef 12oz flat iron steak</b> mushrooms, tomato, onion, bearnaise sauce	30
<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
Add garlic king prawns to your choice of steak £7	
<b>Cumin roasted aubergine</b> sweet potato, kale, crispy shallots, curried chickpeas, smoky maple yogurt	22
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
<b>Cranoe Farm rack of lamb</b> dauphinoise potatoes, tenderstem broccoli, pan jus *last one	34

## Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	
Tangzhong dinner rolls, tomato butter & oil	
Sugar snaps, toasted nuts & seeds	
Rocket, parmesan, capers, sun blush tomatoes	
Duck fat roast potatoes	
Spiced Jerusalem artichokes, garlic soured cream	
Miso cauliflower, sesame & nigella, spring onions	

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> honeycomb, salted caramel sauce, raspberries	9
<b>Caramelised banana</b> ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
<b>Gypsy Tart</b> vanilla yoghurt	9
<b>Vanilla Basque cheesecake</b> blackberry compote	9
<b>Black Forest profiteroles</b> dark chocolate sauce, caramelised white chocolate	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Strawberry jam steamed sponge</b> vanilla custard	8
<b>Lou's Tiramisu</b>	9
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Godminster Cheddar, Baron Bigod, Wrekin Blue	

<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Raspberry frangipane tart / Lemon posset / Dark chocolate Rocky Road	

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