

Dinner 20th March

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Seared king scallops carrot & maple puree, samphire	16
Hereford beef mince toasted sourdough, horseradish	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	9
Sirloin of beef salad rocket, balsamic, parmesan	10
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9
NVB Welsh Rarebit fried hen's egg, Egyptian Cream milk stout onions	9

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

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger* 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)

North East Atlantic Cod courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb	24
Suffolk Blythburgh pork chop pomme purée, red cabbage, pan jus	23
Gressingham duck breast dauphinoise potatoes, tenderstem broccoli, redcurrant sauce *last one	28
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, bearnaise sauce	30
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 sweet potato, kale, crispy shallots, curried chickpeas, smoky maple yogurt	22
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22

Side Dishes

Hand-cut chips, Maldon Sea Salt	
Mac & Cheese	
Minted new potatoes	
Rocket, parmesan, capers, sun blush tomatoes	
Tangzhong dinner rolls, tomato butter & oil	
Spiced celeriac, garlic soured cream	
Peas, broad beans & sweetcorn, pink peppercorns	
Sugar snaps, toasted nuts & seeds	

Puddings

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

Little Pudding Tea or coffee with a small serving of either	7
Raspberry frangipane tart / Biscoff mousse / Dark chocolate Rocky Road	

All the little puddings the 3 small puddings above	12
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If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.