

Saturday Dinner 22nd March

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
Hereford beef mince toasted sourdough, horseradish
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement
NVB Welsh Rarebit fried hen's egg, Egyptian Cream milk stout onions
Artichoke & feta salad rocket, macerated red onion, smoked almonds, lime & yoghurt dressing

Mains (include a side dish)

North East Atlantic Cod courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb
Scottish Halibut Troncon dill potato cake, samphire, prawn butter *£6 supplement
Suffolk Blythburgh pork chop pomme purée, braised red cabbage, pan jus
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg
Cranoe Farm rack of lamb dauphinoise potatoes, 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, bearnaise sauce *£6 supplement
Add garlic king prawns to your choice of steak £7
Rabbit pie savoy cabbage, pomme anna, pan jus
Cumin roasted aubergine sweet potato, kale, curried chickpeas, smoky maple yogurt
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

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

Venison Burger lettuce, tomato, crème fraiche raita, Mayfield Swiss, pickled red cabbage
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo
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

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

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Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis honeycomb, salted caramel, raspberries
Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce
Vanilla Basque cheesecake blackcurrant compote
Lemon posset Chantilly, meringue, raspberry
Affogato; 2 scoops of vanilla & espresso
Gypsy Tart vanilla crème fraiche
Lou's Tiramisu
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes
Godminster Cheddar, Baron Bigod, Wrekin Blue *£6 supplement

Little Pudding Tea or coffee with a small serving of either
Raspberry frangipane tart / Biscoff mousse / Dark chocolate Rocky Road
All the little puddings the 3 small puddings above *£6 supplement

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.