

Saturday Dinner 8th 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
NVB Welsh Rarebit fried hen's egg, Egyptian Cream milk stout onions
Smoky miso cannellini beans garlic sourdough, poached hen's egg
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement
Norwegian langoustines lemon mayonnaise, bread *£6 supplement

Mains (include a side dish)

North East Atlantic Coley courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb
St Austell Mussels creamy Mariniere sauce or garlic & white wine
Portobello mushroom & red pepper pie smoked aubergine, savoy cabbage, peppercorn sauce *last two
Suffolk Blythburgh pork porchetta pomme purée, Asian slaw, 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, tenderstem broccoli, 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
Cumin roasted aubergine creamed tofu, balsamic onion, tomato, smoked nuts, gochujang dressing
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

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

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

5

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 blackberry compote
Affogato; 2 scoops of vanilla & espresso
Black Forest profiteroles dark chocolate sauce
Gypsy Tart vanilla yoghurt, apple & pecan compote
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 / Lemon posset / Dark chocolate Rocky Road

All the little puddings the 3 small puddings above *£6 supplement