

Saturday Lunch 15th 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
NVB Welsh Rarebit fried hen's egg, Egyptian Cream milk stout onions	9
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9
Hereford beef carpaccio anchovy aioli, capers	12

Sandwiches (all served with hand-cut chips)

Croque Madame Tamworth ham, Gruyère, Mayfield Swiss, hen's egg	15
Roasted halloumi tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	15
Scottish Prawns cucumber, lollo biondi, cocktail sauce, house baked brioche bun	15

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
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
Hereford Beef 100z 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	
Gressingham duck breast dauphinoise, green beans, pan jus	28
Cumin roast aubergine sweet potato, kale, crispy shallots, curried chickpeas, smoky maple yogurt	22
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
Reuben Sandwich smoked brisket pastrami, sauerkraut, Mayfield Swiss, Russian dressing, house-baked rye bread. NYC style pastrami sandwich, simply served with a pickle on the side...	25

Side Dishes

Hand-cut chips, Maldon Sea Salt		5
Mac & Cheese	Rocket, parmesan, capers, sun blush tomatoes	
Tangzhong dinner rolls, tomato butter & oil	Minted new potatoes	
Sugar snaps, toasted nuts & seeds	Spiced Jerusalem artichokes, garlic soured cream	
	Peas, broad beans, sweetcorn, pink peppercorns	

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
Vanilla Basque cheesecake blackberry compote	9
Gypsy Tart vanilla yoghurt	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 / Lemon posset / Dark chocolate Rocky Road	
All the little puddings the 3 small puddings above	12

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.