

Saturday Lunch 8th March

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Seared king scallops carrot & maple puree, samphire	16
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	9
Hereford beef mince toasted sourdough, horseradish	10
NVB Welsh Rarebit fried hen's egg, Egyptian Cream milk stout onions	9
King prawn avocado St Anselm cocktail sauce, paprika	10
Confit Suffolk chicken leg carrot, swede, leek, onion, sriracha butter	10

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, cheddar cheese garlic mayo	18
**Vegan buns & cheese available	
Cheese Burger* house-cured bacon, pickles, lettuce, tomato, cheddar cheese, 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 Coley courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb	24
St Austell Mussels creamy Marinier sauce or garlic & white wine	23
Suffolk Blythburgh pork chop pomme purée, Asian slaw, pan jus	23
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
Gressingham duck breast pomme rosti, tenderstem broccoli, pan jus	28
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	
Cumin roasted aubergine creamed tofu, balsamic onion, tomato, smoked nuts, gochujang dressing	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	Rocket, parmesan, capers, sun blush tomatoes	5
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	

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, apple & pecan 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 / Lemon posset / Dark chocolate Rocky Road	
All the little puddings the 3 small puddings above	12

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.