

Saturday Dinner 12th April

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
Fattorie burrata red pepper chilli jam, olive, basil, toast
Hereford beef mince on sourdough toast 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
Boscastle Cornish Cured Trout celeriac remoulade

Mains (include a side dish)

South Coast Sea Bream chorizo, courgette, tomato, sweetcorn,
Slow braised venison tagliatelle pasta, parmesan, wild garlic green sauce
Scottish Halibut miso bean cassoulet, lemon & parsley crumb *£6 supplement
Suffolk Blythburgh pork chop mustard mash, braised leeks, 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
Portobello mushroom & red pepper pie carrot puree, tenderstem broccoli, redcurrant sauce
Slow braised venison breast parsnip puree, hispi cabbage, pan jus *£6 supplement

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

Venison Burger pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss cheese, raita
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

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| Hand-cut chips, Maldon Sea Salt | Rocket, parmesan, capers, sun blush tomatoes |
| Mac & Cheese | Minted new potatoes |
| Tangzhong dinner rolls, tomato butter & oil | Peas, broad beans, sweetcorn, pink peppercorns |
| Mangetout, toasted nuts & seeds | Creamed spinach & wild mushrooms |

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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
Glazed lemon tart raspberry, vanilla crème fraiche
Eton Mess
Affogato; 2 scoops of vanilla & espresso
Lou's Tiramisu
Lemon posset Chantilly
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes
Burford Cheddar, Baron Bigod, Wrekin Blue *£6 supplement

Little Pudding Tea or coffee with a small serving of either
Gypsy 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.