

# Monday Dinner 14<sup>th</sup> April

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Datterino tomatoes</b> muhammara, peppers, multi-seed cracker, sauce de persil	9
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>NVB Welsh Rarebit</b> fried hen's egg, Egyptian Cream milk stout onions	9
<b>Pickled red beetroot</b> whipped mascarpone, pine nuts, pomegranates, rocket	9
<b>Boscastle Cornish Cured Trout</b> celeriac remoulade	10

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

<b>Venison Burger</b> pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss cheese, raita	21
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger*</b> 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)

<b>North East Atlantic Cod</b> courgette, tomato, chorizo, sweetcorn	24
<b>South Coast Bream</b> miso bean & spinach cassoulet, lemon & parsley crumb	24
<b>Suffolk Blythburgh pork chop</b> mustard mash, braised leeks, pan jus	23
<b>Miso roasted celeriac</b> potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
<b>Leek &amp; dauphinoise pie</b> carrot puree, tenderstem broccoli, redcurrant sauce	22
<b>Hereford Beef 12oz flat iron steak</b> mushrooms, tomato, onion, Cropwell bishop stilton sauce	30
<b>Hereford Beef 10oz hanger steak</b> 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	
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
<b>Reuben Sandwich</b> smoked brisket pastrami, sauerkraut, Oglesfield cheese, 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
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	
Maple roasted Norfolk carrots & kale	
Miso cauliflower, spring onions, sesame & nigella	
Peas, broad beans, sweetcorn, pink peppercorns	

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> honeycomb, salted caramel sauce, raspberries	9
<b>Caramelised banana</b> ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
<b>Vanilla Basque cheesecake</b> blackcurrant compote	9
<b>Glazed lemon tart</b> raspberry, vanilla crème fraiche	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lou's Tiramisu</b>	9
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Burford Cheddar, Baron Bigod, Wrekin Blue	

<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Gypsy Tart / Biscoff mousse / Dark chocolate Rocky Road	
<b>All the little puddings</b> 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.