

Tuesday Lunch 15th April

Starters

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

Lunch for £12... Any dish below plus a side of your choice (£10 without)

Oat smoked Suffolk chicken sweet onion, lettuce, mustard aioli, mango salsa, open malted bloomer	
Roasted halloumi tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	
Scottish Prawns cucumber, lollo biondi, cocktail sauce, house baked brioche bun	
Avocado & cherry tomato toasted sourdough, poached hen's egg	
Eggs Benedict toasted muffin, poached hen's eggs, Tamworth ham, hollandaise	
Artichoke & feta salad rocket, macerated red onion, smoked almonds, lime & yoghurt dressing	
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

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

Venison Burger pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss cheese, raita	21
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)

South Coast Bream courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb	24
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
Suffolk Blythburgh pork chop mustard mash, braised leeks, pan jus *last two	23
Cumin roasted aubergine sweet potato, kale, curried chickpeas, smoky maple yogurt	22
Hereford Beef 10oz 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	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
Reuben Sandwich 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	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	Peas, broad beans, sweetcorn, pink peppercorns	
Maple roasted carrots, cauliflower & kale	Spinach, mushrooms, garlic cream	

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 blackcurrant compote	9
Glazed lemon tart raspberry, vanilla crème fraiche	9
Affogato ; 2 scoops of vanilla & espresso	6
Lou's Tiramisu	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Burford Cheddar, Baron Bigod, Wrekin Blue	

Little Pudding Tea or coffee with a small serving of either

Gypsy Tart / Biscoff mousse / Dark chocolate Rocky Road	7
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.