

Saturday Lunch 26th 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
Hereford Beef, pistachio & calves liver terrine Egyptian Cream milk stout onions	10
Ashby Farm asparagus wild garlic butter, poached hen's egg	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9
Artichoke & feta salad rocket, macerated red onion, smoked almonds, lime & yoghurt dressing	10

Sandwiches (all served with hand cut chips)

Salt Beef Deli sweet onion, lettuce, pickles, mustard aioli, Mayfield Swiss, malted bloomer	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
Roast Hereford Beef horseradish, rocket, onion, malted bloomer	15

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

Venison Burger pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss, 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)

North East Atlantic Cod courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb	24
Local line caught Trout braised gem, baby onions, peas, prawn butter *last one	25
Cranoe Farm leg of lamb dauphinoise, green beans, pan jus	28
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	23
Cumin roasted aubergine sweet potato, kale, curried chickpeas, smoky maple yogurt	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
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	Mixed leaf salad	5
Mac & Cheese	Garlic & rosemary roasted new potatoes	
Tangzhong dinner rolls, tomato butter & oil	Peas, broad beans, sweetcorn, pink peppercorn	
Mangetout, toasted nuts & seeds	Rose harissa aubergine, spring onions, sour 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
Affogato ; 2 scoops of vanilla & espresso	6
Rhubarb & custard tart vanilla crème fraiche	9
Mixed berry steamed sponge custard	8
Lou's Tiramisu	9
Lemon posset Chantilly *last one	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Tomme D'Ariondaz, Ewe Eat Me, Pevensy 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.