

# Tuesday Lunch 29<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>Hereford Beef, pistachio &amp; calves liver terrine</b> Egyptian Cream milk stout onions	10
<b>Ashby Farm asparagus</b> wild garlic butter, poached hen's egg	10
<b>Pickled red beetroot</b> whipped mascarpone, pine nuts, pomegranates, rocket	9
<b>Hereford sirloin</b> rocket, parmesan, balsamic	10

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

<b>Salt Beef Deli</b> sweet onion, lettuce, pickles, mustard aioli, Mayfield Swiss, malted bloomer	
<b>Roasted halloumi</b> tarragon mayonnaise, rocket, onion, peppers, house baked brioche bun	
<b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, house baked brioche bun	
<b>Hereford roast sirloin</b> horseradish, rocket, onion, malted bloomer	
<b>Avocado &amp; cherry tomato</b> toasted sourdough, poached hen's egg	
<b>Eggs Benedict</b> toasted muffin, poached hen's eggs, Tamworth ham, hollandaise	
<b>Artichoke &amp; feta salad</b> rocket, macerated red onion, smoked almonds, lime & yoghurt dressing	
<b>Caesar salad</b> 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)

<b>Venison Burger</b> pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss, 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, lemon & parsley crumb	24
<b>Cranoe Farm rack of lamb</b> dauphinoise, green beans, pan jus *last two	34
<b>Miso roasted celeriac</b> potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
<b>Suffolk Blythburgh pork chop</b> mustard mash, braised leeks, pan jus	23
<b>Butternut squash &amp; sage risotto</b> spinach, parmesan	22
<b>Hereford Beef 100z hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	26
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22

Side Dishes

Hand-cut chips, Maldon Sea Salt	Mixed leaf salad	5
Mac & Cheese	Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	Peas, broad beans, sweetcorn, pink peppercorn	
Miso glazed cauliflower	Rose harissa aubergine, spring onions, sour cream	

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>Burnt honey &amp; sea salt tart</b> vanilla crème fraiche	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Mixed berry steamed sponge</b> custard	8
<b>Lou's Tiramisu</b>	9
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Tomme D'Ariondaz, Ewe Eat Me, Pevensey 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.