

# Saturday Dinner 21<sup>st</sup> February

2 course £34 3 course £38

**Paloma Picante** Tequilla Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime

11

**Pear Pressure** Poire William Pear Liqueur, Absolut Pear Vodka, Vanilla syrup, Prosecco, soda, lemon

11

## Starters

**Seared king scallops** carrot & maple puree, samphire £6 supplement

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**Pickled beetroot** whipped mascarpone, pomegranates, pine nuts, rocket

**Cumin spiced mushrooms** yogurt, tomato & cucumber salsa

**Slow braised venison** crumpet, pickled onion

**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough £6 supplement

**Prawn cocktail** lettuce, cocktail sauce

**Fattorie burrata** red pepper chilli jam, olive, basil, toast

**Honey glazed figs** toasted sourdough, whipped feta, pistachio's

## Mains (include a side dish)

**Boscastle Cornish Trout** mixed greens, chorizo, tomato salsa, herb crumb

**St Austell Mussels** served in creamy marinere sauce or garlic & white wine

**Scottish Halibut** leek pancake, kale, Cornish crab & prawn butter £6 supplement

**Roasted celeriac** potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

**Pan fried gnocchi** tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan, sriracha butter

**Suffolk Blythburgh pork chop** braised red cabbage, chive mash, honey & mustard sauce

**Hereford Beef 12oz sirloin steak** mushrooms, tomato, red onion, bearnaise sauce \*£8 supplement

**Hereford Beef 10oz hanger steak** prized for its flavour, the cut the butcher would keep

for herself. We recommend medium rare. Chimichurri, lamb's lettuce

Add garlic king prawns to your steak £7

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

**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

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Sugar snaps, toasted nuts & seeds

Braised red cabbage

Rocket, parmesan, capers, sun blush tomatoes

Garlic & rosemary roasted new potatoes

Tangzhong dinner rolls, tomato butter & oil

Tomatoes, onion, basil, balsamic

5

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate delice** salted caramel, raspberries, honeycomb

**Affogato**; 2 scoops of vanilla & espresso

**Vanilla pannacotta** berry compote

**Vanilla Basque cheesecake** raspberry puree

**Burnt honey tart** Dorset clotted cream

**Pavlova** Chantilly, cherry, pistachio brittle

**Red wine & port poached pear** vanilla mascarpone, roasted salted pistachios

**Cheese board** pear chutney, plum loaf, crackers, celery & grapes \*£6 supplement

Cheesemakers Special, Sussex Blue, Baron Bigod

**Little Pudding** Tea or coffee with a small serving of either

Mixed berry fool / White chocolate & cranberry cookie dough / Sticky toffee pudding toffee sauce

**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.