

# Friday Lunch 6<sup>th</sup> February

## Starters

<b>Seared king scallops</b>	carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b>	daikon, pink ginger, soy sauce, wasabi	10
<b>Pickled beetroot</b>	whipped mascarpone, pomegranates, pine nuts, rocket	9
<b>Cured Tamworth Coppa</b>	rocket, capers	10
<b>Prawn cocktail</b>	lettuce, cocktail sauce	8
<b>Ribblesdale Crotin goats cheese</b>	pear chutney, fig	9
<b>Confit pressed duck</b>	piccalilli *last one	8

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

<b>Salt beef deli</b>	Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer
<b>Portobello mushroom</b>	cream cheese, basil pesto, lollo biondi, onion jam, house baked brioche bun
<b>Scottish Prawns</b>	cucumber, lollo biondi, cocktail sauce, house baked brioche bun
<b>Eggs Benedict</b>	toasted muffin, poached hen's eggs, Tamworth ham, hollandaise
<b>Harissa &amp; lime chicken flatbread</b>	coriander & garlic yoghurt, mango salsa, pickled chillies
<b>Polebrook honeyed shallot tarte tatin</b>	crème fraîche, chives
<b>Wild garlic mushrooms</b>	house baked bread, poached hen's egg
<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, house-baked brioche, coleslaw)

<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>Mediterranean Seabass</b>	mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Celeriac fondant</b>	sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce	22
pickled red chillies, parmesan crisp		
<b>St Austell Mussels</b>	served in creamy marinere sauce or garlic & white wine	23
<b>Courgette, pea &amp; mint risotto</b>	poached hen's egg, parmesan	22
<b>Suffolk Blythburgh pork loin</b>	chive mash, red cabbage, honey & mustard sauce	23
<b>Hereford Beef 10oz hanger steak</b>	prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce	27
<b>Chargrilled Chicken Caesar</b>	gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese	Sugar snaps, toasted nuts & seeds
Duck fat roast potatoes	Tangzhong dinner rolls, tomato butter & oil
Braised red cabbage	Tomatoes, onion, basil, balsamic

Puddings

<b>Dark chocolate nemesis</b>	salted caramel, raspberries, honeycomb	9
<b>Greengage steamed sponge pudding</b>	custard	8
<b>Affogato</b>	2 scoops of vanilla & espresso	6
<b>Lemon posset</b>	Chantilly, raspberries	9
<b>Spotted dick</b>	vanilla custard	8
<b>Red wine &amp; port poached pear</b>	vanilla mascarpone, roasted salted pistachios	9

<b>Cheese board</b>	apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Pevensie Blue, Baron Bigod		

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

Mixed berry fool / White chocolate & cranberry cookie dough / Lemon tart, Chantilly cream

**All the little puddings** the 3 small puddings above

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.