

Wednesday Dinner 6th May

Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, prosecco, lemon, mint	11
Stone Cold Sour Vanilla-infused Rémy Martin, apricot, lemon, Angostura Bitters	12
Starters	
Seared king scallops carrot & maple puree, samphire	16
Smoked chicken breast mango & red pepper salsa	10
Ashby Farm asparagus egg, parmesan, wild garlic oil	9
Scottish langoustines lemon aioli, bread	16
Hereford ox tongue pickled red cabbage	10
Fattorie Burrata red pepper chilli jam, olives, basil *last two	10
Treacle cured salmon gravadlax celeriac remoulade	11
Serrano ham figs, honey, shaved parmesan	12
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Burgers (hand-cut chips, brioche bun, coleslaw)	
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	19
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	20
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)	
Mediterranean Seabass mixed greens & chorizo risotto, parmesan, rocket	25
Scottish Salmon pomme rosti, courgette, tomato & basil salsa, herb crumb	25
Pan fried gnocchi broccoli, sun blush tomatoes, pine nuts, parmesan	24
Suffolk Blythburgh pork chop apple, green beans, Polebrook honey, mustard sauce	25
South Coast Lemon Sole asparagus, spinach, tomato, prawn & caper butter	28
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
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	30
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Side Dishes	
Hand-cut chips, Maldon Sea Salt	5
Duck-fat roast potatoes	
Peas, broad beans, sweetcorn, pink peppercorns	
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Celeriac, honey mustard, sesame	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Rhubarb & cranberry crumble custard *last two	8
Vanilla Basque cheesecake raspberry puree	9
Lemon posset Chantilly	9
Rhubarb & custard tart Italian meringue, rhubarb puree	9
Cheese board apricot & orange chutney, crackers, celery & grapes	15
Baron Bigod, Batch farm cheddar, Barkham blue	
Little Pudding Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate delicie, salted caramel & honeycomb / lemon posset	
All the little puddings the 3 small puddings above	18

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.