

Wednesday Lunch 6th May

Starters

Seared king scallops carrot & maple puree, samphire	16
Ashby Farm asparagus egg, parmesan, wild garlic oil	9
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Fattorie Burrata red pepper chilli jam, olives, basil *last two	10
Hereford ox tongue pickled red cabbage	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	9
Salmon Gravavlax celeriac remoulade	11

Lunch for £14... Any dish below plus a side of your choice (£11 without)

Salt Beef Deli lollo biondi, pickles, sweet onion, Mayfield Swiss, malted bloomer	
BBQ pulled pork lollo biondi, pickles, coleslaw, brioche bun	
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	
Polebrook honeyed shallot tarte tatin crème fraiche, chives	
Harissa & lime chicken flatbread coriander & garlic yoghurt, mango salsa, pickled chillies	
Wild garlic mushrooms house baked bread, poached hen's egg	
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

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
Pan fried gnocchi broccoli, sun blush tomatoes, pine nuts, parmesan	24
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Suffolk Blythburgh pork shoulder apple, green beans, Polebrook honey, mustard sauce	25
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	23
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce	30

Side Dishes

Hand-cut chips, Maldon Sea Salt	Mac & Cheese	5
Norfolk carrots, cauliflower & kale, honey & mustard	Duck-fat roast potatoes	
Peas, broad beans, sweetcorn, pink peppercorns	Tangzhong dinner rolls, tomato butter & oil	
Rocket, parmesan, capers, sun blush tomatoes	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 & custard tart Italian meringue, rhubarb puree	9
Lemon posset Chantilly	9
Vanilla Basque cheesecake raspberry puree	9

Cheese board apricot chutney, plum loaf, 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 delice, 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.