

# Saturday Dinner 6<sup>th</sup> June

2 course £35 3 course £40

## White Camomile Negroni

Hendrick's Gin, Camomile-infused Bianco Vermouth, Suze, St-Germain Elderflower liqueur, honey, lemon oil

13

## Rose Hugo Royale

St-Germain Elderflower liqueur, Mee Blueberry Gin, Crème De Cassis, mint, topped with Sidonia sparkling rose & soda

12

## Starters

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

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

**Ashby Farm asparagus** feta, pickled chillies, wild garlic oil

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

**King prawns** balsamic vinegar compressed watermelon, feta, basil

**Lamb sweetbreads** spinach puree

**Holderness Dressed Crab** lemon mayonnaise, bread \*£7 supplement

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

## Mains (include a side dish)

**Mediterranean Seabass** mixed greens & chorizo risotto, parmesan, rocket

**North Pacific Ocean Black Cod** pomme rosti, courgette ribbons, miso prawn butter \*£6 supplement

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

**Gressingham duck breast** dauphinoise potato, asparagus, pan jus \*£6 supplement

**Celeriac fondant** potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

**Suffolk Blythburgh pork chop** green beans, apple, Polebrook honey, cider sauce

**Hereford Beef 12oz sirloin steak** mushrooms, tomato, red onion, peppercorn 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, 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

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Rocket, parmesan, capers, sun blush tomatoes

Celeriac, spring onions, honey mustard

Peas, broad beans, sweetcorn, pink peppercorns

Tomato, red onion, basil & balsamic

5½

## Puddings

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

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

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

**Pavlova** raspberry compote, salted caramel cream, candied pecans

**Treacle & pecan tart** Dorset clotted cream

**Vanilla Basque cheesecake** blackberry compote

**Lemon posset** Chantilly, meringue, raspberry

## Lou's Tiramisu

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

Wigmore, Tomme D'Ariondaz, Barkham Blue

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

Rhubarb fool / dark chocolate crèmeux, blackcurrant puree / lemon posset

**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.