

Saturday Dinner 10th October

2 course £35 3 course £40

Butterscotch Old Fashioned brown-butter Buffalo Trace Bourbon, Werther's butterscotch, Angostura & orange bitters, orange twist 12
Carajillo Licor 43, Kraken black spiced rum, espresso 11

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Potted Hereford beef onion & mustard jam, toast
Heritage tomatoes feta, olive, pesto, sunflower seeds
Prawn Cocktail lettuce, lemon
Prosciutto de Parma Riserva parmesan, quince, rocket, honey
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley
Scottish Langoustines aioli, lemon, malted bloomer *£8 supplement

Mains (include a side dish)

Mediterranean Seabass chorizo & mixed greens, tomato salsa
Suffolk Blythburgh pork chop baby carrots, greens, shallot, quince puree
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies
Scottish Halibut cockles, Palourdes Clams, mussels, shallot, parsley, velouté *£8 supplement
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, lambs lettuce
Add garlic king prawns to your steak £7
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan

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, Dorset Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
Minted new potatoes, butter
Mac & Cheese
Roasted squash, tahini yoghurt, pomegranates
Satay cauliflower, spring onion
Tangzhong dinner rolls, tomato butter & oil
Spiced courgettes, whipped feta

5½

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, honeycomb
Affogato; 2 scoops of vanilla & espresso
Passion fruit cheesecake
Lou's Tiramisu

Cheese board apricot chutney, plum loaf, crackers, celery & grapes *£6 supplement
Lincolnshire Poacher, Driftwood, Dorset Blue Vinny

Little Pudding Tea or coffee with a small serving of either

Damson fool, ginger crumb / Sticky toffee pudding, clotted cream / Chocolate crèmeux, blackberry coulis
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.