

# Friday Lunch 2<sup>nd</sup> October

## Starters

|                                                                                    |    |
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| <b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi               | 11 |
| <b>Potted Hereford beef</b> onion & mustard jam, toast                             | 10 |
| <b>Heritage tomatoes</b> feta, olive, pesto, sunflower seeds                       | 9  |
| <b>Prosciutto de Parma Riserva</b> parmesan, quince, rocket, honey                 | 10 |
| <b>Harissa-spiced roast cauliflower</b> whipped aubergine, flaked almonds, parsley | 9  |

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

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| <b>Hereford roast sirloin</b> horseradish, sweet onion, rocket, malted farmhouse loaf      |  |
| <b>Portobello mushroom</b> cream cheese, basil pesto, lollo biondi, onion jam, brioche bun |  |
| <b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, brioche bun                 |  |
| <b>Garlic wild mushrooms</b> spinach, toast, 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, brioche bun, coleslaw)

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| <b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo               | 19 |
| <b>Cheese Burger</b> 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)

|                                                                                                                                                                 |    |
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| <b>South Coast Seabass</b> chorizo, mixed greens, tomato salsa                                                                                                  | 25 |
| <b>Suffolk Blythburgh pork shoulder</b> baby carrots, greens, shallot, quince puree                                                                             | 25 |
| <b>Celeriac fondant</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies                                                          | 24 |
| <b>Hereford Beef 100z hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lambs lettuce | 30 |
| Add garlic king prawns to your steak £7                                                                                                                         |    |
| <b>Pan-fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan                                                                           | 24 |
| <b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons                                                                   | 24 |

## Side Dishes

|                                                    |    |
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| Hand-cut chips, Dorset Sea Salt                    | 5½ |
| Rocket, parmesan, capers, sun blush tomatoes       |    |
| New potatoes, mint butter                          |    |
| Mac & Cheese                                       |    |
| Spiced courgette, whipped feta                     |    |
| Mange-tout, toasted nuts & seeds                   |    |
| Cauliflower satay, spring onions, sesame & nigella |    |
| Tangzhong dinner rolls, tomato butter & oil        |    |

## Puddings

|                                                                       |    |
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| <b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream          | 9  |
| <b>Dark chocolate nemesis</b> salted caramel, honeycomb, raspberries  | 9  |
| <b>Affogato</b> ; 2 scoops of vanilla & espresso                      | 7  |
| <b>Passion fruit cheesecake</b>                                       | 9  |
| <b>Lou's Tiramisu</b>                                                 | 9  |
| <b>Lemon posset</b> Chantilly, raspberries                            | 9  |
| <b>Cheese board</b> fig chutney, plum loaf, crackers, celery & grapes | 15 |
| Lincolnshire Poacher, Barkham Blue, Sussex Brie                       |    |

|                                                                                 |   |
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| <b>Little Pudding</b> Tea or coffee with a small serving of either              | 8 |
| Damson fool, ginger crumb / Dark chocolate crèmeux, blackberries / Lemon posset |   |

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| <b>All the little puddings</b> the 3 small puddings above | 18 |
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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.