

Monday Lunch 5th October

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
½ Dozen Colchester Pyfleet Oysters shallot vinegar, lemon, Tabasco	18
Potted Hereford beef onion & mustard jam, toast	10
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
Scottish Langoustines lemon mayonnaise, bread	18
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley	9

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

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

Suffolk Blythburgh pork chop baby carrots, greens, shallot, quince puree	25
Scottish Halibut cockles, Palourdes Clams, mussels, shallot, parsley, velouté	33
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
Hereford Beef 100z hanger steak 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	
Wild mushroom, leek & truffle risotto poached hen's egg, parmesan	24
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

Side Dishes

Hand-cut chips, Dorset Sea Salt	5½
Rocket, parmesan, capers, sun blush tomatoes	
Duck-fat roast potatoes	
Mac & Cheese	
Roasted squash, tahini yoghurt, pomegranates	
Norfolk carrots, cauliflower, kale, maple	
Tangzhong dinner rolls, tomato butter & oil	

Puddings

Bread & butter pudding vanilla custard	8
Affogato ; 2 scoops of vanilla & espresso	7
Passion fruit cheesecake	9
Lou's Tiramisu	9
Treacle & pecan tart clotted cream	9

Cheese board fig chutney, plum loaf, crackers, celery & grapes	15
Lincolnshire Poacher, Driftwood, Dorset Blue Vinny	

Little Pudding Tea or coffee with a small serving of either	8
Damson fool, ginger crumb / Sticky toffee pudding, clotted cream / Lemon posset	

All the little puddings 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.