

Monday Lunch 12th October

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Potted Hereford beef onion & mustard jam, toast	10
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
Prosciutto de Parma Riserva parmesan, quince, rocket, honey	10
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 beef pastrami English mustard, pickles, Oglesfield. 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)

Scottish Halibut cockles, Palourdes Clams, mussels, shallot, parsley, velouté 33

Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24

Suffolk Blythburgh pork chop baby carrots, greens, shallot, quince puree 25

Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep 30

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 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

Satay cauliflower, spring onion

Tangzhong dinner rolls, tomato butter & oil

Spiced courgettes, whipped feta

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream 9

Dark chocolate nemesis salted caramel, honeycomb 9

Affogato; 2 scoops of vanilla & espresso 7

Passion fruit cheesecake 9

Lou's Tiramisu 9

Cheese board apricot 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 / Lemon posset / Dark Chocolate crèmeux, blackberry coulis

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.