

# Tuesday Lunch 13<sup>th</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)

**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

**NYC Reuben Sandwich** smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. 25

**Side Dishes** 5½

Hand-cut chips, Dorset Sea Salt

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.