# Saturday Lunch 14th November

## Starters

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi 11
**Harissa-spiced roast cauliflower** whipped aubergine, flaked almonds, parsley 9
**Ribblesdale Crottin goat's cheese** red pepper chilli jam, pine nuts, baby basil 10
**Prosciutto de Parma Riserva** parmesan, quince, rocket, honey 10
**Seared King Scallops** maple Butternut squash, samphire 18
**Roasted celeriac, white onion & cider soup** Crème Fraîche, bread 8

## Sandwiches (all served with hand cut chips)

**Salt Beef Deli** lollo biondi**,** pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf 16
**Portobello mushroom** cream cheese, basil pesto, lollo biondi, onion jam, brioche bun 16
**Scottish Prawns** cucumber, lollo biondi, cocktail sauce, brioche bun 16

## 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)

**Mediterranean Seabass** mixed greens & chorizo 25
**Celeriac fondant** potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
**Hereford Beef 10oz hanger steak** prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce 30
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
**Suffolk Blythburgh pork chop** pink lady apples, green beans, maple, cider sauce 25

## Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
Tangzhong dinner rolls, tomato butter & oil
Rocket, parmesan, capers, sun blush tomatoes
New potatoes, mint butter
Sugar snaps, toasted nuts and seeds
Jerusalem artichokes, wholegrain mustard & honey
Mac & Cheese
White cabbage & coriander, chillies, garlic, sesame oil

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream 9
**Dark chocolate nemesis** salted caramel, honeycomb, raspberries 9
**Affogato**; 2 scoops of vanilla & espresso 7
**Lou's Tiramisu** 9
**Tonka bean cheesecake** blackcurrant compote 9

**Cheese board** apricot chutney, plum loaf, crackers, celery & grapes 15
Isle of Mull Cheddar, Driftwood Aged Goat's Cheese, Dorset Blue Vinny

**Little Pudding** Tea or coffee with a small serving of either 8
Damson fool, ginger crumb / Dark chocolate crèmeux, blackcurrant coulis /
Passionfruit mousse, candied cashews

**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.