Tuesday Lunch 17th 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 butternut squash puree, samphire 18
Roasted celeriac, white onion & cider soup Crème Fraîche, bread 8

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

Hereford 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)

Mediterranean Seabass mixed greens & chorizo 25
Scottish Halibut Romesco sauce, Hispi cabbage, capers, lemon, dill *last three 33
Rosemary & cinnamon roasted butternut squash butter bean cassoulet, green beans, maple mustard dressing 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 wild mushrooms, truffle oil, spinach, cream, parmesan 24
Slow cooked pulled Oxtail tagliatelle, parmesan, green sauce 26
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 24
Suffolk Blythburgh pork belly green beans, maple, pink lady apples, cider sauce 25

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
New potatoes, mint butter
Malted Farmhouse loaf, tomato butter & oil
Sugar snaps, toasted nuts & seeds
Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese
Jerusalem artichokes, wholegrain mustard & maple

Puddings

Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Apple & blackberry crumble custard *last one 8
Affogato; 2 scoops of vanilla & espresso 7
Rhubarb & red berry custard tart Italian meringue 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, blackberry 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.