Friday Lunch 27th 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 10
Hereford beef mince toasted sourdough, horseradish 10
Prosciutto de Parma Riserva parmesan, quince, rocket, honey 10

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

Smoked brisket pastrami English mustard, pickles, Ogleshield, 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)

South Coast Sea bream samphire, leek, courgette & chorizo 25
Pan fried gnocchi wild mushrooms, truffle oil, spinach, cream, parmesan, pine nuts 24
Rosemary & cinnamon roasted butternut squash butter bean cassoulet, green beans, maple mustard dressing 24
Suffolk Blythburgh pork chop Dijon mash, braised red cabbage, pan jus 25
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
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 24

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt
New potatoes, mint butter
Braised red cabbage
Mac & Cheese
Rocket, parmesan, capers, sun blush tomatoes
Tangzhong dinner rolls, tomato butter & oil
Sugar snaps, toasted nuts & seeds

Puddings

Dark chocolate nemesis salted caramel, honeycomb 9
Affogato; 2 scoops of vanilla & espresso 7
Apple, plum & blackberry crumble custard 8
Lou's Tiramisu 9
Tonka bean cheesecake, blackcurrant compote 9
Quince tart Italian meringue 9

Cheese board apricot chutney, 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, blackcurrants, chocolate soil / 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.