

# DINNER MENU

Served from 6pm until 9.30pm

## Starters

**Soup of the day £7.50**

**Home cured Scottish salmon ballotine £9.50**

Cornish crab remoulade, wasabi mayonnaise, compressed cucumber, pink grapefruit, fennel, sourdough

**Pan fried highland king scallops £12.50**

Brown butter cauliflower puree, lemon preserve, squid ink coral tuile, curried oil

**Duck parfait £9.50**

Spiced plum chutney, candied walnut, kumquat compote, brioche toast

**Pressed ham hock and black pudding terrine £ 8.50**

Deconstructed piccalilli, bacon jam, pickled shimeji mushroom, pork scratching

**Vulskombe goats' cheese (V) £8.50**

Goats' cheese mousse, goats' cheese fritters, marinated beetroot, candied almonds

**Cauliflower and spinach fritters (VEG) £8.50**

Spiced heritage tomato compote, mint and coriander chutney, sesame tuile

## Mains

**Baked cod fillet £21.50**

Cockle and mussel velouté, samphire, potato hash

**Highland Scottish salmon madras £18.50**

Mild spiced tomato velouté, Bombay potato, coconut tempered tender stem broccoli, fennel jam

**Roast rack of lamb £23.50**

Butternut squash, baby vegetables, fondant potato, ratatouille, pea shoots

**8 hour slow cooked pork belly £18.50**

Textures of apple, potato gratin, braised cheek, caramelised carrot

**Stuffed tandoori Norfolk chicken £16.50**

Split yellow dal, cumin scented roast parsnips, potato puffs

**Sweet potato and chickpea tagine (VEG) £16.50**

Curried cauliflower steak, roast aubergine

**Butternut squash and ricotta cheese pithivier (V) £16.50**

Root vegetable and tomato ragout, sautéed wild mushrooms

## From The Open Flame Grill

All our steaks are 28 day dry aged, grass-fed British beef

**8oz Sirloin Steak £25**

**8oz Ribeye Steak £28**

**8oz Fillet Steak £30**

**24oz T Bone Steak - 2 to share £50**

**Free range Dingley Dell pork tomahawk steak £24.50**

**Piri Piri free range Norfolk chicken £18.50**

**Curried cauliflower steak, mint chutney (VEG) £14.50**

**Tandoori paneer shashlik, mint chutney (V) £16.50**

**Moving Mountains vegan burger (VEG) £15.50**

**Honey soy glazed tofu and kimchi bao buns (VEG) £16.50**

**Barbeque pulled jackfruit and kimchi bao buns (VEG) £14.50**

All served with flamed heritage tomato, balsamic roast shallots, skinny fries

**Trio of sliders in brioche bun (V) £12.50**

Chargrilled halloumi, maharaja potato tikki, pulled jackfruit, skinny fries

**Trio of sliders in brioche bun £15.50**

Classic British beef, minted Welsh lamb, southern fried chicken, skinny fries

## Desserts

**Strawberry cheesecake £6.50**

Berry compote, raspberry meringue, sesame tuile

**Valrhona dark chocolate brownie £8.50**

Madagascar vanilla ice cream, candied almonds

**Deconstructed lemon meringue pie £8.50**

Lemon parfait, textures of meringue, lemon curd, puff nuggets, lemon balm

**Sticky toffee pudding £6.50**

Caramel sauce, salted caramel ice cream

**Madagascar vanilla roast pineapple (Vegan) £6.50**

Lemon sorbet

**English cheese selection £12.50**

Blue Stilton, Montgomery cheddar, Cornish brie, carbon wafers, fruit chutney