

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

Vulscombe 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

Madagascan 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

Madagascan vanilla roast pineapple (Vegan) £6.50

Lemon sorbet

English cheese selection £12.50

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