

NIBBLES

- v gf Halloumi & aubergine skewers £5
- ve gf Roman Artichokes £4
- ve gf Marinated Kalamata olives £3
- ve Stuffed vine leaves £4
- Pork & black pudding sausage roll £5
- v Spinach, feta & pine nut roll £4

BOARDS

Charcuterie & cheese board
Free-range Norfolk charcuterie,
British cheeses, fig chutney,
pickles & bread £22

- v Eastern board
Halloumi & aubergine skewers, burrata,
falafel, smoked aubergine puree,
tahini cauliflower, tabbouleh, harissa
hummus, bread £20

BURGERS

*served with fries, aioli, pickles,
salad & creamy slaw*

- Beef & mature Cheddar £14
- v Mushroom, beetroot & polenta £13
- ve Crispy seitan, vegan aioli £13
- + add smashed avocado, streaky bacon
or Blue cheese £2

LOBSTER

Whole Nova Scotian lobster [650-750g]
lemon butter, fries,
spring green & heritage carrot slaw £31

Surf & Turf: Whole lobster & our
Basque Sirloin with fries & slaw £59

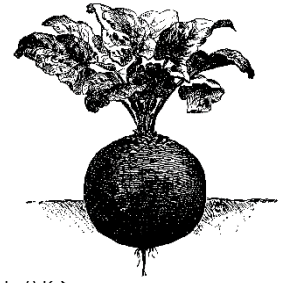
STARTERS

- ve gf Jerusalem artichoke soup, crispy sage,
truffle oil £7
- ve Mushroom, leek & chestnut tart,
heritage carrot & sprout slaw £8
- Beef tartare, oak smoked mayonnaise,
cured duck egg £10/£19
- gf Hot-smoked trout, Exmoor caviar,
roasted beets, chive cream £8 / £15
- Game terrine, spiced blackberries,
toasted sourdough £8
- v gf Burrata, asparagus, ruby grapefruit,
peas, basil & toasted pine nut £9

MAINS

- Duck breast, duck & herb ravioli, spinach,
seared shallot, red wine jus £17
- Chicken, forest mushroom
& white Burgundy pie,
truffled mash, fine beans £16
- gf Masala spiced monkfish, red lentil dahl,
coriander purée, heritage carrot,
coconut £19
- gf Venison Loin, pumpkin, red cabbage,
huntsman sauce £18
- v Goats' cheese & courgette tart,
salsa verde, chicory, lemon yoghurt £14
- gf Pan fried sea bass fillet, fondant potato,
spiced turnip puree, winter greens £18
- ve gf Baked cauliflower, pickled sultanas,
pomegranate, pistachio aillade, sumac
yoghurt £15

- ve Chilli & garlic linguine, confit tomatoes,
rocket £14
- + add chicken breast or king prawns £5
- + add ½ lobster £15



STEAKS

served with fries & spring leaf salad

- Hanger steak 240g £19
- Basque sirloin on the bone 400g £29
- Basque sharing rib-eye on the
bone 1000g £59
- Vegan 'steak' £16
- ve + add salsa verde or bone marrow jus £1

SIDES

- Truffled mash £4
- v gf Tabbouleh £4
- ve gf Fries £3
- ve Fine beans £4
- ve gf Rainbow salad £5
- ve gf Seared baby gem, tahini £4
- ve gf Tenderstem broccoli £3
- ve gf Creamy slaw £4
- ve gf

DESSERTS

- Tarte Tatin, tamarind caramel
& apple sorbet £7
- ve Millionaire's chocolate cheesecake,
salted caramel £7
- v Chocolate & avocado mousse,
pistachio, sea salt £7
- ve gf Ice cream / sorbet
[ask for today's flavours] £6
- v gf British cheese board, fig & biscuits
Small £8 / Large £15