

## BREAK BREAD —

SMALL PLATES

Smoked duck breast, pomegranate molasses, feta - £4.50 (gf).

Spiced lamb koftas with mint and cucumber yogurt - £4.50 (gf).

Fried cod, smoked garlic aioli - £4.50.

Crispy cauliflower cheese croquette, beetroot ketchup, parmesan - £4.50 (v).

Tempura squid, smoked sea salt and vinegar powder, nam jim - £4.50.

## - SOCIALLY SAFE LUNCHING -

FILL THE HOLE

Grilled chicken caesar salad -£13.00.

Red onion Suffolk beef burger, smoked applewood with cheese, maple and smoked bacon relish, salted plum tomato's and fries - £15.00.

Moules et frites - £,14.00.

Hot smoked salmon, cucumber and dill mayonaise sandwich - £9.00.

Pea soup, mascarpone, rosemary and thyme focaccia - £7.00 (v).

Quinoa, roasted broccoli, avocado and squash salad - £11.00 (gf/vg). Add hot smoked salmon - £2.50.

Reuben sandwich - £10.00.

Cheese and chutney sandwich - £8.00.

All sandwiches served with crisps of your choice and either on white or granary bread. Gluten free toasted option available.



If any of your party has allergies, please make a member of staff aware before ordering any dishes, as most dishes can be adapted.

Food served Weds to Fri 12:00 to 14:00, then 18:00 to 21:00. Sat 12:00 to 21:00 and Sun 12:00 to 16:30, then 18:30 to 20:30.

### - SET LUNCH <del>-</del>

2 COURSES - £16.00 3 COURSES - £20.00

#### TO START

Charred sardines, buttermilk, grapefruit pearls, smoked cauliflower puree (gf). Balsamic pigs cheeks, caramalised aubergine, puree, pickled cucumber, Jersey royal crisp (gf).

Heritage tomato salad, buffalo mozzarella, sweet horseradish vinegar, red basil (gf/v).

#### THE MAIN EVENT

Pork rib eye steak glazed in honey and mustard sauce, Israeli cous cous with broad beans and English peas. Loch Duart salmon, peperonata, malt vinegar popcorn mussels, fennel.

Coconut and lemongrass lentil dhal, golden raisins, madras spiced onions (gf/vg).

Sirloin steak on the bone, smoked bone marrow, pecorino coated chips - £7 supplement (gf).

#### TO FINISH

Sticky toffee pudding, butterscotch, vanilla ice cream (v).

Bitter chocolate brownie, salted caramel sauce and ice cream (gf/v).

Amalfi lemon curd, brown butter shortbread, compressed strawberries, mint (v).

Selection of ice creams and sorbets - 3 scoops (gf/v).

# - SIDE DISHES -

PERFECT COMPANY

Smoked garlic gastrique and pine nut sprouting broccoli - £3.00 (gf/v).

Triple cooked chips with grated pecorino - £3.00 (v).

Parsley and garlic butter jersey royal potato - £3.00 (gf/v).