



## september lunch

12.30 – 2.30 tuesday – saturday

sourdough, salted butter 2.5

### small plates

griddled leeks, gribiche, preserved lemon 7

roasted cauliflower, golden raisins, yoghurt, cumin, honey 7

beetroot, chargrilled celery, walnut 7

mussel & charred sweetcorn chowder 7

gin cured sea trout, fennel, apple jelly 8

poached pigeon breast, damsons, parsley 8

house terrine, pickles, toasted sourdough 7

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

### mains

day boat fish of the day MP

heritage squash, girolles, smoked aubergine caviar, hazelnuts 14

whole roasted norfolk quail, roasted onion, squash & mustard chutney 16

pork belly, chard, confit shallots, pear & juniper relish 17

hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, béarnaise 17

handcut chips 3.5 buttery mash 3.5 radish & runner beans 3.5 green salad 3

### puddings

autumn fruits, sorbet, meringue 6

muscovado & coffee tart, crème fraîche 6

chocolate mousse, salted caramel, honeycomb 6

ice creams & sorbets 2/scoop

british cheese, chutney, oatcakes 10

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

*If you have an allergy or intolerance please ask for our Allergen Data Sheet.*

*A discretionary 12.5% service will be added to your bill and then distributed to staff and HMRC.*

*Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes.*

*The art for sale in the restaurant is by local artists Fiona Brent & Henrietta Roeder, please ask for details.*