

Starters

Brixham crab salad & brown crab mayo with a citrus dressing £11.50

Sashimi tuna, soy, ginger, sesame & avocado £11.50

Chicken liver parfait, red onion marmalade & grilled focaccia £7.50

Smoked haddock fishcake with a warm tartare sauce £8.50

Black onion seed & sesame toasted tofu, confit butternut squash,

tempura enoki, Katsu (V,Vg) £8.50

Grilled peaches, Parma ham, ewes curd & balsamic £8.50

Salt and pepper squid with dill aioli £7.50

Whole baked camembert, fresh fig & homemade focaccia (for 2 to share) £12.50

Ibérico Bellota Pata Negra ham Approx.60g £11.50

The King of hams, cured for a minimum of 3 years.

This shoulder has a deep and savoury flavour with a marbled fat and exquisite flavour

Mains

Gigha Halibut, baked hispi, chicken skin, fish cake, wild mushroom & leek with chicken butter sauce £24

Lamb rump, confit heritage tomatoes, tender stem broccoli, spring peas, new potatoes, anchovies, jus & parsley oil £22

Pan fried hake with a smoked haddock, mussel & whiskey chowder £22

Assiette of Dingley Dell pork tenderloin, confit belly, fruit pig black pudding crumb, pommes puree, spring cabbage, burnt apple puree, mustard seed jus £19

Pan fried roasted chicken supreme served with rosti potato, rainbow chard, blanched spring onion, mushroom ketchup and a thyme chicken jus £19.50

Mains Continued.....

- Cider battered Haddock with triple cooked chips & crushed peas £14.50
- 7oz Peppermill beef burger, streaky bacon, burger sauce, gem lettuce, beef tomato & red onion served with skinny fries £16
- Smoked salmon and crayfish linguini, chilli, spring onion and coriander £16
- Cajun spiced chicken burger, cheddar, baby gem, red onion & skinny fries £16
- Halloumi, garlic roasted Portobello mushroom, roasted red pepper and pesto burger & skinny fries (V) £16
- Isle of White Tomato tarte tatin with a rocket salad, fine French beans and Bromham carrots (V,Vg) £16
- Broccoli & gochujang fritters, white bean puree, hasselback beetroot with a walnut and sage crumb (V,VG) £18

From the Grill

8oz Flat Iron £19 10oz Sirloin £26 10oz Rib Eye £28 8oz Pork Rib Eye £19

Add a choice of sauce: Peppercorn, Red wine or Blue cheese £3

Served with triple cooked chips, sautéed chestnut mushrooms & a fennel & rocket garnish.

All beef steaks are supplied by Master butcher Walter Rose & Sons of Devizes & our pork steak from Dingley

Dell's welfare friendly, outdoor reared Red Duroc herd in East Suffolk.