

Starters

Jerusalem artichoke & celeriac soup with celeriac & thyme croquette, garlic oil & homemade focaccia £8.50

Chicken liver pate served with toasted sour dough bread and red onion marmalade £8.50

Sashimi tuna, soy, ginger, sesame and avocado £12.50

Port poached baby beets with ewes curd, sourdough cracker & fresh blackberry balsamic dressing £9.50

Salt and pepper squid with dill aioli £9.50

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

Ibérico Bellota Pata Negra ham **Approx.60g £13.50**

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

Pan fried scallops, roasted pumpkin puree, toasted pumpkin seeds, crispy prosciutto & sage crisp £13.50

From the Grill

8oz Flat Iron £21 10oz Sirloin £28 10oz Rib Eye £30 8oz Pork Rib Eye £19

Add a choice of sauce: Peppercorn, Red wine or Blue cheese £4

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

A 10% discretionary service charge will be added to the bill, this is an optional charge

Mains

Oven baked Turbot with a dill butter and scallop roe crumb, butter poached Jerusalem artichoke & fennel, spinach in a prosecco sauce £26

Herb crusted rump of lamb with lamb ragu, baked squash, roasted vine cherry tomatoes, creamy polenta & jus £26

Pan fried hake with a smoked haddock, mussel, bacon & whiskey chowder £24

Assiette of Dingley Dell pork tenderloin, confit belly, fruit pig black pudding crumb, pommes puree, savoy cabbage, burnt apple puree, mustard seed jus £22

Pan fried roasted chicken supreme served with rosti potato, rainbow chard, blanched spring onion, mushroom ketchup and a thyme chicken jus £22

Cider battered Haddock with triple cooked chips & crushed peas £16.50

Smoked salmon and crayfish linguini, chilli, spring onion and coriander £16.50

8oz Peppermill beef burger with cheddar, streaky bacon, burger sauce, gem lettuce, beef tomato & red onion served with skinny fries £16.50

Cajun spiced chicken burger, cheddar, baby gem, red onion & skinny fries £16.50

Halloumi, garlic roasted Portobello mushroom, roasted red pepper and pesto burger & skinny fries (V) £16.50

Shallot tarte tatin with gorgonzola & fennel salad (V) £18

Broccoli & gochujang fritters, white bean puree, hasselback beetroot with a walnut and sage crumb (V,Vg) £18

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***IN ADDITION TO THIS MENU WE ALSO DO THE MENU BELOW AT
LUNCHTIME***