

EVENING RESTAURANT MENU

STARTERS

PEA & WATERCRESS TART roasted heritage tomato & goat's cheese fritter - £13.50

FILLET OF BEEF CARPACCIO baby cress, pickled shallots, lords of Hundreds with herb aioli (gif) - £14.50

CREAMY WOODLAND MUSHROOMS white wine, tarragon & garlic on sourdough (pb) - \pounds 11

CROMER CRAB RILLETTES compressed watermelon, cucumber & vanilla gel - £13.50

SPICED PIGEON TACO avocado, mojo sauce & sweet pink onions - £12.00

SALT & PEPPER SQUID served with chilli mayonnaise (gif) - £10

MAINS

GRILLED FISH OF THE DAY French beans, Pink Fir potatoes & spinach stir fry, sauce vierge, roasted vine tomato & red pepper coulis (gif) - £29.50

TEMPURA BATTERED COURGETTE FLOWER on a pea, edamame & sun blush tomato risotto (pb, gif) - £19.50

CHILLI. GARLIC & OREGANO SPATCHCOCK CHICKEN sweetcorn puree, fondant potatoes, grilled courgettes, bok choi & chimichurri dressing (gif) - £26.50

PAN FRIED PLAICE brown shrimp butter, watercress & pink fir potatoes (gif) - £19

ROAST RUMP OF LAMB wild garlic gnocchi, Provençale sauce, salsa verde - \pounds 27.50

ROAST FILLET OF HEREFORD BEEF hispi cabbage, squash fondant & Bordelaise sauce (gif) - £42

SIDES

ENGLISH GARDEN SALAD mustard vinaigrette (pb, gif) - £5.50

BUTTERED SEASONAL POTATOES with parsley & Maldon sea salt (v, gif) - £4.50

ROASTED HERITAGE CARROTS with agave syrup, fennel seeds & lemon (pb, gif) - £6.50

SEASONAL GREENS in butter and Maldon sea salt (gif) - \pounds 5.50

KOFFMAN'S CHIPS (pb, gif) - £4.75

TRUFFLE, PARMESAN & BLACK PEPPER CHIPS (gif) - £5.50

SWEET POTATO FRIES (gif) - £5.00

