

KITCHEN

Nibbles & Bread

Nocellara Olives (VE)	5	Smoked Almonds (V)	4.50
Cheese Croquettes	5.50	Snappery Bakery Sourdough	5
		Mini Saucisson	5.50

Small Plates

Choose as a starter or select 2-3 per person to share

Chilli Fried Chicken	11.00	Crispy Pork Belly	13.00
Cauliflower leaf kimchi, lime aioli		Spring slaw, soy molasses	
Blistered Padron Peppers (VE)	7.50	Burrata (V)	12.00
whipped tahini		Leeks, rocket, cucumber, salsa verde	
Grilled Asparagus (VE)	9.50	Crispy Cauliflower (VE)	9.50
Baby carrots, celery, vegan emulsion		lime aioli, chilli ketchup	
Cromer Dressed Crab	17.00	Pulled Lamb	13.00
lime aioli, toasted sourdough		Whipped feta, mint salsa, harissa	
King Prawns	12.50	Goose Rilette	9.50
Sweet and sour rhubarb		Toasted sourdough, cornichons	
Warm Sainte Maure de Touraine	9.50	Mussels	11.00
Yellow courgette, lemon dressing		garlic, white wine, parsley	
		Baked Camembert	17.00
		Choose from: Honey & Hazelnut, Rosemary & Confit	
		Garlic or Chilli Marmalade served with sourdough bread	

Mains

Seared Cod	20.00	Cote de Boeuf 700g (for 2)	77.00
Asparagus, new potatoes, lemon clotted cream sauce		35-day dry-aged British grass-fed Rib-Eye on the bone	
Spiced Cauliflower Steak (VE)	17.00	Starmont Cabernet Sauvignon 2017, Napa Valley, California, USA	80.00
Almond cream, kale		Lamb Leg Steak	24.00
Flat Iron Steak 220g	22.00	New potatoes, mint butter	
28-day matured british grass-fed beef, watercress		Butterflied Chicken	19.50
		Coriander creme fraiche, tomato, cucumber, coriander salsa	

Sides

Purple Sprouting Broccoli (VE)	7.50	Heritage Carrots, lavender (VE)	6.50
Hand-Cut Chips (V)	4.50	Peppercorn (V)	3.50
HG 'Hash Brown', chilli ketchup (V)	5.50	Chimichurri (VE)	3.50

Curds & Cured

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

Golden Cross (V)	Garlic Yarg (V)	Serrano	Coppa
Goats, unpasteurised, soft	Cow's, pasteurised, hard	Pork, Spain	Pork, France
Eastwood	Maide Vale (V)	Herb Galet	Chorizo
Cow's, pasteurised, soft	Washed, unpasteurised, soft	Pork, France	Pork, Spain
Double Barrel	Hendrix (V)	Bresaola	Truffle Mortadella
Cow's, unpasteurised, hard	Blue, pasteurised, hard	Beef, Italy	Wild boar, Italy
Cheese from Cheese Geek		Charcuterie from Aubrey Allen	

World of Wine Series

Each month we journey to a new wine region in the world where we take you on a discovery of sustainable wines and food that make the region special. Come and explore the Humble World of Wine with us.....

This Month: *Loire Valley*

Try Warm Sainte Maure de Touraine which is perfectly paired with *Domaine des 4 Vents Touraine, Sauvignon Blanc, Loire Valley, France: £10.40 (175ml glass)*

and give the Goose Rilette a try together with *Raymond Morin Saumur Champigny, Cabernet Franc, Loire Valley, France: £10.10 (175ml glass).*

KITCHEN

Desserts

Chocolate Fondant (V) Vanilla ice cream	7.50	Ice Cream Selection (V) Choose 3 scoops	5.00
Rhubarb and Custard Cheesecake (V)	7.50	Lemon Peel Madeleines (V) Citrus curd	5.50

Curds & Cured

Bitter orange jelly, pear jelly, seasonal chutney, sourdough 3 for 15 | 6 for 28

Golden Cross (V) Goats, unpasteurised, soft	Garlic Yarg (V) Cow's, pasteurised, hard	Serrano Pork, Spain	Coppa Pork, France
Eastwood Cow's, pasteurised, soft	Maide Vale (V) Washed, unpasteurised, soft	Herb Galet Pork, France	Chorizo Pork, Spain
Double Barrel Cow's, unpasteurised, hard	Hendrix (V) Blue, pasteurised, hard	Bresaola Beef, Italy	Truffle Mortadella Wild boar, Italy
<i>Cheese from Cheese Geek</i>		<i>Charcuterie from Aubrey Allen</i>	

Sweet & Fortified

Quinta do Noval 2016 Unfiltered Single Vineyard LBV Port, <i>Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz</i> Douro, Portugal A deep ruby colour with an intense and elegant aroma. Great aromatic richness and a mouthful of ripe black fruits and spices. It has fine but solid tannins that gives it a structure of great amplitude.	Glass 100ml	12.35	-
Casata Mergè Sesto 21 Passito, <i>Malvasia</i>, 2018, Lazio, Italy Liquid gold; beguilingly sweet with a mineral zing. One sip'll get you hooked.	Glass 125ml	16.95	69.25
			Bottle 750ml
			66.15

In The Style of Sherry

Bodegas Robles, pioneers of organics and sustainability since 1927.	Glass 100ml		
Piedra Luenga Fino, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain		6.95	
Piedra Luenga Amontillado, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain		8.25	Bottle 750ml
Piedra Luenga Oloroso, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain		8.25	37.50
Piedra Luenga Dulce, <i>Pedro Ximénez</i>, NV, Montilla-Moriles, Spain		8.00	50.95
			50.95

Coffee

From our friends at Wogan Coffee

Americano	2.50	Cappuccino	46.85
Single Espresso	2.20	Flat White	2.70
Double Espresso	3.50	Latte	2.70
Macchiato	2.20	Mocha	2.70
			3.50