DAILY SPECIALS

Monday	Confit duck leg	14
Tuesday	Grilled fish of the day	16
Wednesday	Veal Holstein	14
Thursday	Venison Wellington	20
Friday	Fishcake, hollandaise sauce	14

SMALL BITES

Deep fried olives 5
stuffed with goats curd

Smoked almonds 3.50

Trio of Mrs. Sandeman's croquetas 6
Or
per piece choice 2
Mushroom
Salt-Cod
Ham

Triple fried chips 3
Roast garlic aioli

Manzanilla olives 4

Hand-carved Iberico Jabugo ham 12

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PLATTERS

SERVED WITH HOME-BAKED BREAD

Tapas board 7
octopus, king prawns,
goats curd olives

Charcuterie platter 12
selection of Spanish and Portuguese
with sweet-pickled chillies

Farmhouse cheeses 10
home-made chutney

MENU

Gazpacho 5
Classic garnish

Smoked salmon 7
Home-made blinis, lemon

Today's terrine 8
Sourdough toast, cornichons

Grilled octopus 8
chorizo, chickpeas

Caesar salad 8
grilled chicken

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Pepper & goat cheese ravioli 12
Datterini tomatoes & rocket

Pan-fried hake with salsa verde 15
baby gem and heritage tomato

Blackface Lamburger 11.50
Mrs Wilson's Suffolk farm

Grilled breast of chicken 14
Lemon, thyme and garlic olive oil mash

Dingley Dell pork rib-eye 17
Butter beans smoked paprika

28 day dry-aged grilled rib-eye 20
with triple-cooked chips, mushrooms and
peppercorn sauce

DESSERTS 5.50

Panna cotta, camomile
and lemon zest

Champagne jelly, strawberry cream

Sundae Ice cream
Raspberry marshmallow

Chocolat pot, salted caramel

Crème Catalan

Some dishes may contain nuts - please tell us if you have any allergies. Prices include VAT at current rate
An optional service charge of 12.5%, which is at the customer's discretion