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## SEPTEMBER 2016

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Please order each course separately from the trailer hatch

### BAR SNACKS

- marinated olives
- togarashi peanuts

### TO START

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**Whipped Bedford Ricotta**, toasted sourdough, wood fired tomatoes, marjoram, lemon, & sumac

**Mackerel Escabache**, fennel, bay, carrot, crispbread

**Cured Pig Cheek** charred baby gems, bacon crumbs, cider mustard

### MAINS

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**Dry Aged Hereford Flank Steak**

lemon sage potatoes, marinated courgettes, chimichurri

**Dingley Dell Pork Chop**

fennel, lemon sage potatoes, cider mustard

**Caramalised Cornish Sea Bream**

butterbeans, hummus, charred cucumber, radish, salsa criolla

**Wood Fired Vadouvan Aubergine**

spiced chickpeas, butterbean hummus, labneh, flatbread

Smaller main courses for children £8

### SIDES

- wood fired potatoes



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### DESSERT

**Roasted Vanilla Plums**, lemon & black pepper shortbread crumble, yoghurt

\*Before ordering speak to our staff if you have any food allergies or food intolerances



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**OCTOBER 2016**

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**MERSEA ISLAND OYSTERS**

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**FROM THE LAND**

**Wood Fired Miso Butternut Squash**

lime, chilli, chickpeas, miso hummus, spiced flatbread

**FROM THE SEA**

**Wood Fired Cornish Mackerel**

chickpeas, miso hummus, cobnuts, cucumber, radish, lime, chilli, crispy seaweed

**FROM THE FARM**

**Bedfordshire Flank Steak**

(Limousin British Blue Cross)

hay smoked salt potatoes, butternut squash, pepitas, chimichurri rojo

**Dingley Dell Pork Steak**

hay smoked salt potatoes, butternut squash, pepitas, chimichurri rojo

**SIDES**

- wood fired potatoes, chimichurri

**DESSERT**

Blackberry & Apple Compote, Vanilla Custard, Cinnamon Shortbread Crumble



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## NOVEMBER 2016

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### BAR SNACKS

- marinated olives
- spiced peanuts

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### TO START

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#### WHIPPED BEDFORD RICOTTA

toasted sourdough, wood fired tomatoes, marjoram, lemon, & sumac

#### CURED PIG CHEEK

charred baby gems, bacon crumbs, cider mustard

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### MAINS

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#### BEDFORDSHIRE FLANK STEAK

hay smoked salt potatoes, butternut squash, pepitas, chimichurri rojo

#### DINGLEY DELL PORK CHOP

hay smoked salt potatoes, butternut squash, pepitas, cider mustard

#### PETERHEAD BAY MACKEREL

miso hummus, charred cucumber, blood radish, lime, chilli, crispy seaweed

#### ORGANIC BUTTERNUT SQUASH

lime, chilli, miso hummus, blood radish, labneh, spiced flatbread

### SIDES

- wood fired potatoes & chimichurri

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### DESSERT

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Blackberry & Apple Compote, Vanilla Custard, Cinnamon Shortbread Crumble

Pressed Chocolate Cake, Honeycomb, Yoghurt



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## DECEMBER 2016

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### BAR SNACKS

- marinated olives
- spiced peanuts

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### TO START

#### Trumpinton Estate Pheasant

candied hazlenuts, celeriac puree, fermented apple, nasturtiums

#### Grilled Polenta & Butternut Squash

green olive sauce

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### MAINS

#### Bedfordshire Flank Steak

horseradish cream, kholrabi, wood fired rosemary potatoes

#### Venison Haunch

pearl barley, blood radish, labneh, walnut, sage

#### Peterhead Bay Cod

blood radish, horseradish cream, wood fired rosemary potatoes, parsley panko

#### Dukkah Roasted Beetroot

pearl barley, kholrabi, labneh, walnut, sage, flatbread

### SIDES

- wood fired potatoes & horseradish cream

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### DESSERT

Caramalised Quince & Pear, Vanilla Creme Fraiche, Local Honey Granola

Chocolate Cake, Salted Caramel, Cultured Cream



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## JANUARY 2017

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### BAR SNACKS

- marinated olives
- spiced peanuts

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### TO START

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#### Miso Baked Parsnip Tacos

hoisin, radish, green apple, candied walnuts

#### Ox Cheek Croquettes

watercress, sarsons mayoniasse

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### MAINS

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#### Wood Fired Suffolk Lamb "al pastor"

muhammara, tahini buttermilk, pomegranate, spiced chickpeas

#### Dingle Dell Pork Chop

white beans, fennel, chicory, sage panko, capers, parsely

#### Cornish Sea Bream

blood orange, radish, parsley, white beans, fennel, chicory

#### Miso Baked Hispi Cabbage

spiced chickpeas, pomegranate, muhammara, tahini buttermilk, flatbread

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### DESSERT

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Blood orange polenta cake, yoghurt curd, almonds

Pressed chocolate sponge, dulce de leche, malted milk crumbs



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## FEBRUARY 2017

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### BAR SNACKS

- marinated Olives
- spiced Peanuts
- grilled mersea Oysters & ponzu

### TO START

#### Wood Roasted Cauliflower Shawarma Tacos

tahini buttermilk, radish, lime, chilli, coriander

#### Sardine 'Sandwich'

fennel, radish, harrisa panko, chermoula



### MAINS

#### Molasses Baked Trumpington Pheasant

polenta, tahini buttermilk, crispy shallots, pomegrante, radish

#### Dingley Dell Pork Chop

lentils, slow baked fennel, blood orange salsa

#### Miso Roasted Sea Trout

lentils, fennel, walnut & coriander tarator

#### Vadouvan Potatoes & Chickpeas

polenta, tahini buttermilk, crispy shallots, chermoula, radish



### DESSERT

Rhubarb, cardamom set cream, meringue

Chocolate, peanut butter mousse, white chocolate crumble



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**MARCH 2017**

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**BAR SNACKS**

- marinated Olives
- spiced Peanuts
- grilled mersea Oysters & ponzu

**WOOD FIRED SALSIFY TACO**

hoisin, cucumber, sriracha mayo, pickled peanut salsa

**MACKEREL CEVICHE**

pickled cucumber, radishes, lime yoghurt, curried scraps



**HEREFORD FLANK STEAK**

patatas, pimenton, charred leeks, romesco

**DINGLEY DELL PORCHETTA**

fermented apple, white beans, chicory, sage, lemon

**WOOD FIRED CORNISH SEA BREAM**

lentils, local pak choi, radish & lime salsa, labneh, togarashi, puffed rice

**WOOD ROASTED SWEET POTATO**

lentils, local pak choi & lime salsa, lime yoghurt, curried scraps



**DESSERT**

Sticky toffee pudding, salted butterscotch, creme fraiche  
Rhubarb, whipped vanilla ricotta, candied hazelnuts



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