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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



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



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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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**APRIL 2017**

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**BAR SNACKS**

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

**PURPLE SPROUTING BROCCOLI**

miso butter, deep fried poached egg, togarashi

**MACKEREL CEVICHE**

pickled cucumber, radishes, lime yoghurt, curried scraps



**WOOD FIRED BEETS & CANDIED CARROTS**

freekeh, spring herb borani, pickled radish, harissa oil

**WOOD ROASTED HAKE**

freekeh, spring herb borani, pickled radish, harissa oil

**HEREFORD FLANK STEAK**

new potatoes, blood radish, garlic & parsley panko, chimichurri

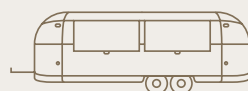
**DINGLEY DELL PORK TACOS AL PASTOR**

radish, chilli mayo, charred pineapple salsa



**DESSERT**

Pistachio pomegranate cake, honey yoghurt





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**JUNE 2017**

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**BAR SNACKS**

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

**MISO BAKED SUMMER SQUASH**

white beans, lime, chilli, mint & radish salad

**MISO BAKED COD**

white beans, fennel & radish,  
lime, chilli & herb salsa

**SUFFOLK CHICKEN TACOS**

corn tacos, local pak choi & cucumber,  
chilli mayo, spiced peanut salsa

**HEREFORD FLANK STEAK**

rosemary & garlic roasted potatoes,  
watercress, smoked chimichurri



**DESSERT**

Local Strawberries, set cream, milk crumbs



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