

Friday and Saturday Dinner Menu

Snacks

Piquillo peppers, almond & roast garlic dip, *crisp focaccia* (ve) £3.50

Kefalonia olives, *chilli & garlic* (ve) (gf) £3.50

Crusty sourdough bread, *salted butter* (v) £2.50

Starters

Homemade soup, *crusty bread* (ve) (Please see blackboard or ask your server) £7.00

Seared cod cheeks, *lemongrass, ginger & coconut, fried shallot* (gf) £8.50

Sweet potato & lentil kofta, *sesame & coriander dressing* (ve) (gf) £7.75 / £15.50 as a main course

Chicken & smoked ham roulade, *sunblush tomato, watercress* £8.75

Seared beef salad, *fried artichoke, spring onions, rocket & salsa verde* (gf) £8.95

Skewered tiger prawn & squid, *fregola salad, lemon, parsley & garlic* £9.25

Severn & Wye smoked salmon, *Dolce Forno soda bread, chive crème fraiche* £9.50 🍷

Salad of Parma ham & grilled romanesco, *pickled red onion, toasted almonds & aged balsamic* £8.75

Mains

Today's market fish (please see blackboard or ask your server) 🍷

Staub baked haricot beans, *courgette & aubergine with tomato, garlic & chilli* (ve) £15.95

½ rotisserie chicken, *maple glazed heritage carrots & shallots, Jersey potatoes, thym e jus* (gf) £17.25

Navarin of lamb, *Grelot onions, greens & new potatoes* (gf) £22.50

Roast hake with spinach, *grilled Ratte, vine cherry tomatoes & Provencal sauce* (gf) £19.00 🍷

Barbeque glazed beef short rib, *summer slaw & spicysweet potato wedges* (gf) £18.50

Soy-ginger broth & udon noodles, *grilled tofu, shitake, bok choy* (ve) £15.95

Dingley Dell pork tenderloin, *spiced potato cake, carrot & cardamom puree, tamarind jus* (gf) £17.50

Chef's pasta, *leafy salad* (please see blackboard or ask your server)(v) £14.95

Grilled sea trout, *salad of Ratte potato, cos lettuce, capers, asparagus & fennel mayo* (gf) £18.75 🍷

Dry aged Dedham Vale ribeye steak, *fried onions, big chips* £27.00

choice of bearnaise or green peppercorn sauce

Sides £3.75

Big chips (v)

New potatoes, *parsley butter* (v) (gf)

Buttered greens and carrots (v) (gf)

Mash (v) (gf)

Leafy salad, *aged balsamic dressing* (ve) (gf)

Desserts £6.95

Crumble of the day (v)

Vanilla & salted caramel cheesecake, *nougatine crunch* (v)

Chocolate rocky road sundae

Lemon meringue tart, *Chantilly cream* (v)

Pimm's jelly & strawberry mousse, *shortbread stick*

Selection of sorbets, *mango, raspberry and lemon* (ve) (gf)

Selection of Jude's ice creams with sauces (v) (gf)

Double chocolate (v), *very vanilla* (v) and *strawberry* (v) with *chocolate sauce* (v), *berry coulis* (ve) or *salted caramel sauce* (v)

Artisan cheese, *chutney, grapes & biscuits* £8.95

Please note a discretionary service charge of 10% will be added to your bill when items are consumed in the Restaurant or on the Restaurant Terrace. 100% of all gratuities are passed directly to the team members, which are supplementary to their salaries.

(v) Denotes suitable for vegetarians; (ve) denotes suitable for vegans; gluten free bread is available on request; please inform a member of the team if you suffer from any food allergy so that the appropriate information can be provided to you for each dish. We make every effort to ensure that products containing gluten are not used in the production of those items we identify as 'not containing gluten' denoted by (gf). However, we cannot guarantee that these menu items are gluten free because we prepare them in an environment where products containing gluten exist. 🍷 Denotes item may contain bones.

See your server
for more detail
on our daily
specials