

Small Plates Menu

FRIDAY & SATURDAY EVENING 5PM TILL 8.30PM

GARLIC-STUFFED OLIVES - GF, V, DF, VGO **6**

TOASTED SOURDOUGH LOAF, BUNGAY BUTTER, MALDON SEA SALT - DFO, V, VGO **7**

CRISPY HASH BROWN BITES, PARMIGIANO REGGIANO - **5.5**

CRISPY CHILLI BITES - V **5.5**

SOUR CREAM & CHIVE CRISPS, CHORIZO CRÈME FRAICHE - GF, V, VGO, DFO **6**

PORK SCRATCHINGS - DF **5**

SOUP OF THE DAY, TOASTED SOURDOUGH - GFO, DFO, V, VGO **9**

DUCK LIVER PARFAIT, SMOKED DUCK BREAST, PICKLED MORRELLS,
RED ONION MARMALADE, BRIOCHE - GFO **12**

SMOKED GARLIC & CHILLI PRAWNS, TOASTED SOURDOUGH, LEMON - GFO, DFO **12**

BRAISED SUFFOLK PIG CHEEKS, BORDELAISE SAUCE, CRISPY SHALLOTS, BONE MARROW - GFO **11**

GIN CURED CHALK STREAM TROUT, HORSERADISH WHIPPED BUTTER MILK,
PICKLED HERITAGE BEETROOT, YUZU PONZU, EXMOOR CAVIAR - GF **12**

FORAGED WILD MUSHROOM PIE, CREAMED POLENTA, SALSIFY, VEGETABLE JUS - GF, V, VGO, DFO **12**

FROM THE GRILL (SERVED SLICED & COOKED TO YOUR SPECIFICATION) **32**

-8OZ FILLET STEAK - GF, DFO

-12OZ RIBEYE STEAK - GF, DFO

-6OZ VENISON LOIN - GF, DFO

WHY NOT ADD A STEAK MASH TOPPER

BLACK TRUFFLE & PARMESAN - GF **4**

PEPPERCORN SAUCE & PARMESAN - GF **4**

CRISPY CHILLI OIL, PANKO CRUMB - GF **4**

GARLIC BUTTER, FRESH HERBS - GF **4**

BUTTER MILK FRIED CHICKEN GOJON, SOURCREAM & CHIVE SEASONING, JALAPEÑO RANCH DRESSING **8**

BALKAN SKEWERS, SERVED ON WARM SOMUN BREAD **10** PER SKEWER

- GRILLED, SMOKED CEVAPI SAUSAGE

- HONEY & PAPRIKA MARINATED CHICKEN THIGH

- SMOKED HALLOUMI & RED PEPPER

SOPSKA SALAD - A SALAD OF TOMATOES, RED ONION, CUCUMBER, FETA CHEESE,
DRESSED WITH OIL, & VINEGAR - GF, V, DFO **8**

FONDUE BOARD

3 CHEESE FONDUE DIP WITH SAUVIGNON BLANC, RUSTIC BREAD, FINGERLING POTATOES, SMOKED SAUSAGE, CURED MEATS,
HERITAGE CARROTS, CORNICHONS.

24PP

GFO, VO

£11 PER ADDITIONAL PERSON

MINIMUM OF TWO GUESTS

TRIPLE-COOKED CHIPS - GFO, V, VG, DF **6**

SEA SALT FRIES - GFO, V, VG, DF **6**

BLACK TRUFFLE FRIES **7**

"DIRTY POSH CHIPS" WITH PEPPERCORN SAUCE & PARMESAN **9**

ORANGE GLAZED GARROTS, THYME, DUKKAH - GF, DFO, V, N, VGO **7**

SAUTEED WILD MUSHROOMS, BROWN BUTTER, TARAGON - V,VGO **7**

POMME PUREE, SOUTHWOLD BEER BRAISED ONIONS, VEAL JUS - GFO, VO **8**

LOBSTER MAC N' CHEESE, BRIOCHE CRUST **12**

N - CONTAINS NUTS V - VEGETARIAN VG - VEGAN VGO - VEGAN OPTION VO - VEGETARIAN OPTION GF -

GLUTEN FREE GFO - GLUTEN FREE OPTION DF - DAIRY FREE DFO - DAIRY FREE OPTION

PLEASE SPEAK TO OUR TEAM REGARDING ANY DIETARY REQUIREMENTS OR INTOLERANCES

DESSERTS

WORLINGTON HALL STICKY TOFFEE PUDDING,
SALTED CARAMEL, HONEYCOMB, MADAGASCAN VANILLA ICE CREAM

V

10

CHOCOLATE & SALTED CARAMEL PINECONE, AUTUMNAL FRUITS, MERINGUE

V

12.5

WHITE CHOCOLATE FONDANT, SALTED CARAMEL ICE CREAM, CANDIED PISTACHIOS

N, V

11

SICILIAN LEMON TART,
RASPBERRY SORBET,
SHORTBREAD, WILDFLOWER HONEY

V, GFO

11.5

SELECTION OF SEASONAL FLAVOURED ARTISAN ICE CREAMS & SORBETS

GF, V, VGO, DFO

3.5 PER SCOOP

LOCAL CHEESE PLATE,
APPLE CHUTNEY, MILLERS BISCUITS, CELERY, FIGS, GRAPES

VO, GFO

12

AFFOGATO,
ARTISAN VANILLA ICE CREAM DROWNED IN A SHOT OF ESPRESSO

GF, V, DFO

8

Before you go...

COMPLETE YOUR DINING EXPERIENCE WITH A TEA, COFFEE, OR INDULGENT PERFECTLY PAIRED
DESSERT WINE OR PORT OR GET THE PARTY STARTED

