

### NIBBLES

- v gf Halloumi & aubergine skewers £5
- ve gf Roman Artichokes £4
- ve gf Marinated Kalamata olives £3
- ve Stuffed vine leaves £4
- Pork & black pudding sausage roll £5
- v Spinach, feta & pine nut roll £4

### BOARDS

- Charcuterie & cheese board
- Free-range Norfolk charcuterie, British cheeses, fig chutney & pickles £22
- v Eastern board
- Halloumi & aubergine skewers, burrata, falafel, smoked aubergine puree, tahini cauliflower, tabbouleh, harissa hummus, bread £20

### BRUNCH

- Hanger steak, leek & potato hash browns, two poached eggs, salsa verde £16
- v Scrambled eggs, toasted brioche, garlic mushrooms & shaved parmesan\* £11
- ve Scrambled tofu, wholegrain toast, garlic mushrooms £10
- v Warm crêpes, fresh berries & maple syrup £9
- + add chocolate sauce or banana + £1

### LOBSTER

Whole Nova Scotian lobster [650-750g] Thermidor sauce, fries, spring green & heritage carrot slaw £31

Surf & Turf: Whole lobster Thermidor & our Basque Sirloin with fries & slaw £59

### STARTERS

- ve gf Satay tofu, seared baby gem, tahini, chilli pesto £8
- v gf Burrata, asparagus, ruby grapefruit, peas, basil & toasted pine nuts £9
- Beef tartare, oak smoked mayonnaise, cured duck egg £10/£19
- gf Juniper & mustard salmon gravlax, fennel slaw, crispy capers, dill crème fraiche £8/£15

### MAINS

- v Summer courgette & goats cheese tart, salsa verde, chicory, lemon yoghurt £14
- Chicken, forest mushroom & white Burgandy pie, truffled mash, fine beans £15
- Pan fried sea bass fillet, lobster fregola, olive, tomato & caper sauce vierge £18
- Duck breast, duck & herb ravioli, spinach, seared shallot, red wine jus £17
- v Chilli & garlic linguine, confit tomatoes, rocket £14
- + add chicken breast or king prawns £5
- + add ½ lobster £15
- ve Baked cauliflower, pickled sultanas, pomegranate, pistachio aillade, sumac yoghurt £15

### BURGERS

- served with fries, aioli, pickles, salad & creamy slaw
- Beef & mature Cheddar £14
- v Mushroom, beetroot & polenta £13
- ve Crispy seitan, vegan aioli £13
- + add smashed avocado, streaky bacon or Blue cheese £2



### STEAKS

*Our Basque steaks are cut from mature Galician Blonde cows aged 12 to 18 years, far older than the typical 3 year old beef, giving the meat a sensational depth of flavour.*

*Served with fries & spring leaf salad*

Basque sirloin on the bone 400g £29

Basque sharing rib-eye on the bone 1000g £59

+ add bone marrow jus or salsa verde £1

### SIDES

- v gf Truffled mash £4
- ve gf Tabbouleh £4
- ve Fries £3
- ve gf Fine beans £4
- ve gf Rainbow salad £5
- ve gf Seared baby gem, tahini £4
- ve gf Tenderstem broccoli £3
- ve gf Creamy slaw £4

### DESSERTS

- ve Peach Tarte Tatin, tamarind caramel sauce & peach sorbet £7
- v Millionaire's chocolate cheesecake, salted caramel £7
- ve gf Chocolate & avocado mousse, pistachio, sea salt £7
- v gf Ice cream / sorbet [ask for today's flavours] £6
- British cheese board, fig & biscuits Small £8 / Large £15