

THE DINING ROOM

DINNER

LIGHT BITES

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| Green olives £4 | Smoked almonds £4 |
| Toasted sourdough & butter £3 | Hummus, charred flat bread £4 |
| Cepe arancini & aged parmesan £4 | Baked Camembert & sourdough to share £12 |

TO START

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| Scottish smoked salmon, fennel, avocado, apple £12 | Salt baked celeriac, goat's curd, winter truffle, dill oil £8 |
| Suffolk ham hock, caramelised pineapple, egg yolk gel £8 | Naturally smoked haddock "Scotch egg", pickled vegetables, mushroom ketchup £9 |
| Soup of the day £7 | Salt water tiger prawns, garlic & parsley butter, grilled homemade sourdough £13/19 |
| Crispy Barbury duck leg, pickled moullie, spring onion, chilli, coriander £8 | |
| Mushroom forestiere, poached hen's egg, all butter brioche £7 | |

FOOD ALLERGIES & INTOLERANCES

*If you are allergic to any food product, please advise a member of the service team.
A discretionary service charge of 12.5% will be added to your bill.
All prices include VAT at the current rate.*

THE MAIN

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| Braised beef short ribs, jacket potato mash, charred corn £22 | Chicken Tikka, spiced butternut squash, spinach, basmati rice, naan bread £17 |
| Slow roast chump of lamb, aubergine ragu, garlic puree, thyme potatoes £21.5 | Battered haddock, hand cut chips, crushed peas, tartare sauce £17 |
| Roast squash linguini, chilli, sage £15 | Seared cod, cockle and leek risotto, parsley oil £24 |
| Ragu Bolognese, shaved parmesan, baby basil £16 | |

FROM THE CHARGRILL

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| Spatchcock baby chicken, gremolata £18 | Tamburlaine beef burger, brioche bun, cheddar, lettuce, tomato relish £15 |
| 28 days aged beef rib cutlet, confit onion, red wine sauce £32 | Crispy chicken burger, brioche bun, streaky bacon, lettuce, chipotle mayonnaise £15 |
| Yellow fin tuna, gremolata £17 | Falafel burger, rosemary focaccia, coriander and chilli, lettuce £14 |
| 28 days aged beef fillet, confit onion, red wine sauce £32 | |

All burgers served with Tamburlaine salad or fries and coleslaw

SIDES

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| Fine Beans £3.5 | Onion Strings £4 | French fries £4 |
| Triple Cooked Chips £4.5 | Cauliflower Cheese £4 | Tamburlaine Salad £4 |

DESSERT

CLASSICS

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream £6

Chocolate brownie

Dark chocolate sauce, dark chocolate ice cream £6

Seasonal crumble

Seasonal fruit crumble, vanilla crème Anglaise £6

Cheese board

Selection of local cheeses, celery, artisan cheese biscuits, grapes, fruit chutney £10

Selection of homemade ice creams and sorbets £5

SEASONAL

Banana & chocolate

Chocolate mousse, banana macaron, banana & yogurt sorbet £8

Cheesecake

Florentine cheesecake, salted caramel crèmeux, mandarin, orange sorbet £7.5

Pineapple

Caramelised pineapple, sticky ginger cake, pineapple & pink peppercorn sorbet £7.5

Carrot

Carrot cake, candied walnuts, carrot powder, mascarpone sorbet £7.5

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COCKTAILS

£14

Daiquiri

White rum, lime, sugar

Dark & Stormy

Dark rum, lime, ginger beer

Cosmopolitan

Vodka, Cointreau, lime, cranberry

Espresso Martini

Vodka, coffee liqueur, espresso

Margarita

Tequila, cointreau, lime

Boulevardier

Bourbon, Campari, Vermouth

Old Fashioned

Bourbon, bitters, sugar

French Martini

Vodka, Chambord, pineapple

Negroni

Gin, Campari, vermouth

Tequila Sunrise

Tequila, Orange juice, grenadine

Long Island Ice Tea

Gin, rum, tequila, vodka, cointreau, coke

MARTINI

Gin or Vodka

The way you like it

SPARKLY

Bellini

Prosecco, peach purée

French 75

Champagne, Gin, lemon