

THE DINING ROOM DINNER

LIGHT BITE

Green olives £4
Toasted sourdough &
butter £3
Cepe arancini &
aged parmesan £4

Smoked almonds £4
Hummus, charred
flat bread £4
Baked Camembert &
sourdough to share £12

TO START

North Sea Mackerel,
Escabeche £9
Suffolk ham hock,
caramelised
pineapple, egg yolk gel £8
Soup of the day £7
Crispy Barbury duck leg,
pickled moullie, spring
onion, chilli, coriander £8
Roasted cauliflower, pickled
dates, capers, mint oil £7

Wild mushroom paté, sourdough,
blackberries £8
Naturally smoked haddock
"Scotch egg", pickled vegetables,
mushroom
ketchup £9
Salt water tiger prawns,
garlic & parsley butter,
grilled homemade
sourdough £13/19

THE MAIN

Sirloin of Beef, jacket potato mash,
charred corn £22
Slow roast chump of lamb, aubergine
ragu, garlic puree, thyme potatoes
£21
Roast squash linguini,
chili, sage £15
Ragu Bolognese, shaved
parmesan, baby basil £16

Chicken Tikka, spiced
butternut squash,
spinach, basmati rice,
naan bread £17
Battered haddock,
hand cut chips, crushed peas,
tartare sauce £17
Seared cod, cockle and
leek risotto, parsley oil £24

FROM THE CHARGRILL

28 days aged beef rib cutlet,
confit onion,
red wine sauce £32
Yellow fin tuna,
gremolata £17
28 days aged beef fillet,
confit onion,
red wine sauce £32

Tamburlaine beef burger,
brioche bun, cheddar, lettuce,
tomato relish £15
Crispy chicken burger,
brioche bun, streaky
bacon, lettuce, chipotle mayonnaise
£15
Falafel burger, rosemary focaccia,
coriander and chili, lettuce £14

All burgers served with Tamburlaine salad or fries
and coleslaw

SIDES

Fine Beans £3.5
Triple Cooked
Chips £4.5

Onion Strings £4
Cauliflower
Cheese £4

French fries £4
Tamburlaine
Salad £4

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.

CLASSICS DESERTS

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 DESERTS

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

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.

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