

Saturday Lunch

STARTERS AND SNACKS	DRINKS
Hummus, dukkah, flatbread.....5.5 `Nduja croquettes.....6 Calamari, lemon, aioli.....6.5 Padron peppers, smoked Cornish sea salt.....5 Pork & chorizo sausage roll, aioli.....4	Before Barrel Aged Negroni Gin, sweet vermouth, Campari.....8 Hugo Gin, elderflower, mint, cucumber, soda.....7 After Smoked Maple Old Fashioned Bourbon, maple syrup, apple wood smoke.....8 Espresso Martini Vodka, Kahlua, espresso, sugar syrup.....8
MAINS	
Shakshuka baked eggs, spiced tomatoes, peppers, labneh.....8 Bacon & sausage muffin, fried eggs, parmesan hash brown.....8 French toast.....7.5 w/ berries & clotted cream. w/ smoked bacon & maple syrup. Bacon chop, mash, cabbage & kale.....11.50 Suffolk chicken Milanese, watercress & lemon.....12 Field mushroom mac & cheese, parmesan & brioche crumb.....10.5 Cheeseburger, gem, tomatoes, pickles.....12	
SIDES	PUDDINGS
House fries.....3 Gem, cherry tomato, radish & mint salad.....3 Steamed pak choi w/ sesame.....3.5 Tenderstem brocolli, chilli.....3.5 Buttered mash.....3 Hispi cabbage.....3	Sticky toffee pudding, brown butter & pecan ice cream.....5.5 Coconut rice pudding, banana caramel, mango.....5.5 Chocolate & lime fondant, crème fraîche....5.5

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU