

SET MENU

The best of East Anglian produce cooked over fire
2-courses 29 | 3-courses 35



FOR THE TABLE

- GREEN SICILIAN NOCELLARA OLIVES** (ve) 5.5
- SOURDOUGH BREAD, SALTED BUTTER** (v) 5.5
- SMOKED ALMONDS** (ve) 5.5

STARTERS

- PANZANELLA SALAD** Heritage tomato, celery, caper and croutons (ve)
- CURED SERRANO HAM** Mushroom vinaigrette, grana padano
- TUNA CRUDO** Salsa verde, lemon and capers

MAINS

- ROAST CAULIFLOWER** Golden raisins, herb yoghurt, pistachio pesto (v)
- GRILLED SEABREAM** Sauce vierge, lemon and herbs
- HAMPSHIRE WHITE PORK CHOP** Celeriac remoulade, anchovy, Burford brown egg

SIDES

- SKIN ON CHIPS** (ve) 6
- PURPLE SPROUTING BROCCOLI** Crispy chilli (ve) 6
- TOMATO & ONION SALAD** (ve) 6

DESSERT

- CAMBRIDGE BURNT CREAM TART** Tea poached prunes (v)
- STICKY TOFFEE PUDDING** Butterscotch sauce, clotted cream (v)
- TODAYS SELECTION** Ice cream (v) and sorbets (ve)

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A discretionary 12.5% service charge will be added to your bill – of which our team receive 100%.
Please inform your server of any allergies or dietary requirements before ordering.