

TB

LUNCH MENU

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2 COURSES £30 | 3 COURSES £35

TO START

Not Included With The Lunch Offer

Charcutterie Board (For 2)

Prosciutto, Coppa, Salami, Mixed Olives, Toasted Focaccia,
Whipped Butter, Taramasalata, House Pickles,
Black Bomber Cheddar, Colston Bassett Stilton 18.00



Mignonette Oysters

Shallot Vinaigrette, Lemon, Tabasco
Per Oyster 4.00 | Six 23.00 | Dozen 46.00 (GF)(DF)

Colchester Oysters

Pickled Jalapeno, Charred Lime
Per Oyster 4.00 | Six 23.00 | Dozen 46.00 (GF)(DF)



APPETIZERS

5 Spice Beef Croquettes

Sauerkraut, Confit Garlic, Yuzu Emulsion, Toasted Sesame (N)

Citrus Cured Salmon

Compressed Cucumber, Yuzu Emulsion, Pickled Fennel,
Grapefruit & Chilli Dressing (GFA) (DF)

Pan Con Tomato

(Spanish Tomato Bread)
Beef Tomatoes, Herb Emulsion, Confit Garlic Puree, Smoked Salt
8.00 (V)(GF)

Duck Liver Parfait

Duck Liver Parfait, English Rhubarb,
Sourdough, Duck Skin Cracker

MAIN DISHES

Chicken Caesar Salad

Romaine Lettuce, Sourdough Croutons, Bacon
Lardons, Caesar Dressing, Aged Parmesan (GFA)

Sundried Tomato & Basil Tagliolini

Petit Pois, Courgette, Mint, Asparagus,
Wild Garlic Butter (V)

Pan Roasted Hake

Mash Potato, Shetland Isle Mussels,
Massaman Curry Bisque, Kimchi, Chilli Oil,
Samphire (DF)(GF)

Dry Aged Fillet of Beef

Pea Purée, Charred Gem Lettuce, Blue Cheese &
Braised Beef Croquette, Yeast Crumb, Pickled Red
Onion Gel, Bordelaise Sauce
15.00 supplement

12oz Cote De Porc

Boulangere Potato, Gooseberry
Ketchup, Tenderstem Broccoli,
Peppercorn Sauce (GF)(DFA)

SHARING DISHES (FOR TWO)

16oz Chateaubriand

The Rolls Royce of Cuts, Prized
Cut of the Beef Fillet
30.00 Supplement (GF)(DFA)

Steak Sauces Peppercorn | Stilton | Red Wine Jus 4.00 (GF)

CHOOSE YOUR SIDES

Koffman Triple Cooked Chips 5.00 | add Truffle & Parmesan 3.00 (GF)(DF)

Boulangere Potato | Sour Cream & Chive, Smoked Salt 7.00 (GF)

Jersey Royal Potatoes | Romesco Sauce, Aioli 8.00 (GF)(N)(DFA)

House Caesar Salad 6.00 (GFA)

Chargrilled Hispi Cabbage | Nduja Butter Sauce, Sour Cream, Confit Garlic 6.00(GF)



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KIDS MENU

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Sausage & Mash 8.00

Served with Broccoli and Gravy

Tomato & Basil Pasta 6.00

Served with Parmesan Cheese (DFA)

Pan Roasted Chicken 8.00

Served with Broccoli, Mash or Chips (GFA)(DFA)

Sticky Toffee Pudding 5.00

Served with Vanilla Ice Cream (V)

Chocolate Brownie 5.00

Served with Vanilla Ice Cream (V))

..... **DESSERT MENU**

2 COURSES £30 | 3 COURSES £35

Dark Chocolate Dome

Hazelnut Praline Feuilltine, Chocolate Cremeux, Pistachio crumb,
Hot Chocolate Sauce, Popcorn Ice Cream (V)(GFA)

Selection of 3 British Cheese

Grapes, Quince Gel, Tomato & Chilli Jam, Sourdough Crackers (V)(GFA)

Strawberries & Cream

Madagascan Vanilla Panna Cotta, Strawberry & Basil Soup,
Strawberry Sorbet, Lime Crisp