

COCKTAILS

We are a cashless venue

Blushing Mimosa 11

Crement, Fresh Orange Juice, Grenadine

Breakfast Martini 11.5

Gin, Triple sec, Marmalade, Lemon Juice

Salty Dog 10.5

Vodka, Fresh Pink Grapefruit Juice, Agave Syrup, Lime Juice

NIBBLES

Marinated Olives 5

Grilled Sourdough 6

Truffle Mix Nuts 6

BRUNCH

Fresh Orange Juice 4.5

Crushed Avocado 12

St. Ewe poached eggs, coriander & lime, smoked Urfa chilli, pickled red onions on grilled sourdough

- + Grilled Halloumi for £3
- + Nduja Sausage for £3
- + Smoked Salmon for £3

Sweetcorn Fritters 13

Fried egg, pickled onions, coriander cress and lime crème fraiche & chilli jam (MC)

- + Grilled Halloumi for £3
- + Nduja Sausage for £3
- + Smoked Salmon for £3

Hot Smoked Salmon 14.5

Flaked salmon, avocado, scrambled eggs, fresh lemon on grilled sourdough

Peanut Butter French Toast 12

Peanut butter, blackberry jam, crème fraiche, maple syrup and fresh mint

ROAST

All our roasts are served with roasted potatoes, grilled hispi cabbage, carrot & mustard puree, fresh horseradish crème fraiche, gravy & a Yorkshire pudding

Roast Rump of Beef 25

Dedham Vale Rump of Beef served pink

Roast Chicken 23

Normandie Cornfed Chicken roasted with garlic oil and rosemary

Roast Pork Belly 21

Slow Cooked Dingley Dell Pork Belly served with Burnt Apple Puree

Butternut Squash Wellington 16

Roast Butternut Squash stuffed with sage and cranberry nut roast and kale

Sunday Roast Feast

A selection of all meats, served family sharing style to the table with bottomless gravy

£25 per person (Min. 4 people)

SMALL PLATES

Tuna Tartare 14.5

Chilli, sesame & soy dressing, smashed avocado, crème fraiche and crispy wonton pastry

Creamy Burrata 12

Heritage tomatoes, basil pesto and grilled focaccia (MC)

Pea & Mint Soup 8.5

Served with cream fraiche, watercress & grilled focaccia (V)

Szechuan Pepper Squid 11

Red chilli, spring onion, lime and coriander mayo (GF)

MAIN PLATES

Crispy Duck Salad 14 | 19

Asian BBQ sauce confit duck, cashew nuts, watercress, radish, spring onion, mooli, red chilli, pickled pink ginger, sesame, orange & soy dressing (MC)

Barbequed Sea Bream 26

Summer courgettes & sauce vierge served with truffle fries

The Hub Cheeseburger 19.5

Baby gem, beef tomato, Applewood smoked cheddar, gherkins sriracha mayo and french fries

+ Bacon for £2

Zucchini Pesto Rigatoni 16

Rigatoni pasta, roasted tomatoes, shaved grilled courgettes, parmesan and pine nuts (Ve)

+ Chicken for £3

SIDES

Cauliflower Cheese 6.5

Mixed Leaf Salad 6.5

Grilled Tenderstem Broccoli 6

Creamy Mash 6

Honey Glazed Carrots 6

Triple Cooked Chips 6.5

Fries 6

Truffle & Parmesan Fries 6

(MC) = Members Choice 50% off

Please inform us of any allergies you may have. As our food is prepared fresh in our kitchen, we cannot guarantee items will be entirely free of trace allergens. If you suffer from a life-threatening allergy, please make a manager aware of this.

A discretionary 12.5% service charge will be added to your bill, this can be removed on request

Served till 2pm