

COCKTAILS

We are a cashless venue

Garibaldi 10
Campari, Fresh orange juice & agave

Breakfast Martini 11
Gin, Triple sec, marmalade & lemon juice

Salty Dog 10.5
Vodka & Fresh grapefruit juice

NIBBLES

Marinated Olives 6

Grilled Sourdough 6

Truffle Mix Nuts 6

BRUNCH

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, carrots, green beans, celeriac puree, gravy & a Yorkshire pudding

Roast Sirloin of Beef 22

Dedham Vale Striploin of Beef served pink with Horseradish Cream

Roast Half Chicken 19

Normandie Cornfed Chicken, roasted with garlic oil and rosemary served with Traditional Bread Sauce

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
£20 per person (min 4 ppl)

SMALL PLATES

Tuna Tartare 12.5

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

Creamy Burrata 12

Heritage tomatoes, basil pesto and grilled focaccia

Cider & Onion Soup 8.5

served with grilled focaccia (MC)

Szechuan Pepper Squid 9.5

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

MAIN PLATES

Crispy Duck Salad 13 | 18

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

Pan Roasted Sea Bream 23

Miso glazed, pickled cucumber, pak choi, spiced carrot puree and red amaranth

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) (MC)

+ 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