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BAR & KITCHEN

Please ask us about the allergens in our food

FOR THE TABLE

Rosemary Maldon sea salt focaccia, extra virgin olive oil	£ 4.00
Charcuterie board Middle white pork rib eye, cold smoked Dorset mutton, Suffolk rosemary salami, Serrano ham	£ 12.00
Spicy Gordal olives	£ 4.00

STARTERS

Wild mushroom velouté, truffled croutons, tarragon (vg)	£ 6.50
Curried cauliflower steak, quinoa, pomegranates, hummus (vg)	£ 7.00
Gressingham pulled duck, ham hock terrines, toasted sourdough, farmhouse chutney	£ 8.00
Hendrick's gin cured salmon, Irish soda bread, crème fraîche, pickled radishes	£ 7.50
Smoked venison carpaccio, juniper berry pickled blackberries, Yorkshire Blue, watercress	£ 8.00
Cornish griddled squid, black arborio rice, lemon and capers aioli	£ 8.00

MAINS

Red and white endive, Yorkshire Blue, William pear, toasted hazelnut salad (v)	£ 12.00
Roasted purple and yellow carrots, celeriac purée, lovage pesto, smoked soy yogurt (vg)	£ 13.00
Oven baked hake, warm tartare sauce, purple potato, samphire, apple borretane onions	£ 15.50
Norfolk free-range chicken, wild mushrooms, puy lentil, curly kale, smokey chimichurri	£ 15.00
Black bream, herbed giant couscous and chickpeas, chermoula dressing	£ 15.00
Longhorn beef ribeye, peppercorn sauce, roasted shallots, watercress salad, skin-on fries	£ 22.00
Kerry Hill rump of lamb, burnt aubergine, sautéed spinach, wood roasted peppers	£ 16.00

SIDES

Skin-on fries, rosemary salt (v)	£ 3.00
Rocket, Gran Levano, olive oil (vg)	£ 3.00
Sweet potato chips, chilli flakes (v)	£ 4.00
Broccoli, hazelnuts, burnt butter (v)	£ 3.00
Confit honey glazed parsnips, rosemary (vg)	£ 3.00

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

A discretionary 12.5% service charge will be added to your bill all of which goes to our staff.