

THE TACK ROOM

FOOD BY THE PANTRY

SHARPENER

| | |
|--|------|
| TERREDIRAI PROSECCO DOC, CA DI RAJO, TREVISO, ITALY 2015 | 4.95 |
| BAUCHET 'ORIGINE' BRUT CHAMPAGNE, FRANCE NV | 7.75 |
| APEROL SPRITZ | 8 |

SNACKS

| | |
|---|--------|
| NOCELLARA OLIVES | 3 |
| HOMEMADE BREADS WITH HOUSE BUTTER | 4 |
| NORFOLK OYSTER | 2 EACH |
| BEER BATTERED OYSTER, KETA CAVIAR, DILL OIL | 3 EACH |
| FRIED SPRATS, GENTLEMEN'S RELISH MAYONNAISE, VINEGAR POWDER | 4 |

TO START

| | |
|--|---|
| CRISPY AUBERGINE, MISO CARAMEL, TOASTED SESAME SEEDS | 6 |
| PIGS TROTTER AND CHEEK TERRINE, APRICOT PUREE, HOMEMADE SOURDOUGH | 7 |
| SQUID AND SAMPHIRE PAKORA, CHIP SHOP CURRY SAUCE, PICKLED CARROT | 7 |
| PAN FRIED CHICKEN LIVERS, SWEETCORN PUREE, CHICKEN SCRATCHING | 7 |
| CROMER CRAB AND SMOKED SALMON FISH CAKE, SEAFOOD BISQUE | 8 |
| SOFT SHELL CRAB TACO, PICKLED GINGER, SRIRACHA, KECAP MANIS, CORIANDER | 9 |

TO FOLLOW

| | |
|--|-----|
| ORECCHIETTE, BARON BIGOD SAUCE, TRUFFLE OIL, SPINACH, SMOKED GARLIC CIABATTA | 13 |
| CHARRED SEA TROUT, SPINACH PURÉE, CURED TROUT BELLY, CONFIT FENNEL | 14 |
| NOURISH BOWL - MIXED VEGETABLES, VERMICELLI RICE NOODLES , GINGER AND SOY DRESSING | 13 |
| ADD CHICKEN OR SEA TROUT | 4/6 |
| STEAK TARTAR, SHOE STRING POTATOES, BONE MARROW, CREMOLATA, SOURDOUGH | 15 |
| MISO GLAZED DINGLEY DELL PLUMA, PEA PUREE, POTATO & ANCHOVY TERRINE, PIGS TAIL | 16 |
| STONE BASS, HISPI CABBAGE, SORREL MAYONNAISE, BROWN CRAB CAKE | 19 |
| FILLET OF SUFFOLK BEEF, WILD MUSHROOMS, MUSHROOM KETCHUP, BEEF DRIPPING MASH | 29 |

SIDES

| | |
|---|----------------|
| SKIN ON CHIPS | 3 |
| MARKET VEGETABLES | (MARKET PRICE) |
| WATERCRESS AND RED ONION SALAD | 3 |
| BONE MARROW, CREMOLATA, SOURDOUGH | 4 |
| CHARRED HISPI CABBAGE, HOMEMADE RICOTTA | 5 |