

# THE TACK ROOM

FOOD BY THE PANTRY

## LIGHT BITES

SOUP OF THE DAY WITH BAKERY BREADS	5
SUN-BLUSHED TOMATO AND LEMON HUMMUS WITH BREADS AND RADISHES	5
CRISPY AUBERGINE, MISO CARAMEL, TOASTED SESAME SEEDS	6
PIGS TROTTER AND CHEEK TERRINE, APRICOT PUREE, HOMEMADE SOURDOUGH	7
CROMER CRAB AND SMOKED SALMON FISH CAKE , SEAFOOD BISQUE	8
SOFT SHELL CRAB TACO, PICKLED GINGER, SRIRACHA, KECAP MANIS, CORIANDER	9

## OPEN SANDWICHES - SOURDOUGH, CIABATTA, FOCACCIA

THE 'TACKROOM CLUB', CHICKEN, BACONNAISE, SERRANO AND TOMATO	7
SMOKED SALMON WITH DILL MAYONNAISE AND WATERCRESS, CUCUMBER	7
SLOW COOKED DRY CURRIED GOAT, CORIANDER YOGHURT SERVED IN A BRIOCHE BUN	7

## MAINS

CHICKEN CAESAR SALAD, BABY GEM LETTUCE ANCHOVIES AND PARMESAN	9
FISH AND CHIPS, PEA PUREE AND TARTAR SAUCE	12
STEAK BURGER, PAPRIKA AIOLI, NORFOLK DAPPLE AND SKIN ON CHIPS	12
ORECCHIETTE, BARON BIGOD SAUCE, TRUFFLE OIL, SPINACH, SMOKED GARLIC CIABATTA	13
NOURISH BOWL - MIXED VEGETABLES, VERMICELLI RICE NOODLES , GINGER AND SOY DRESSING	13
STEAK TARTAR, SHOE STRING POTATOES, BONE MARROW, GREMOLATA, SOURDOUGH	15

## SIDES

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

## FINAL COURSE

PISTACHIO CAKE, MATCHA DELICE, ROSE JELLY, PISTACHIO ICE CREAM	7
PASSIONFRUIT MERINGUE PIE, LIME PEARLS, YUZU AND PINEAPPLE SORBET	7
DARK CHOCOLATE AND CARAMEL TART , YOGHURT SORBET	7
CHERRY BAKEWELL TART, CHERRY SORBET	7
CLOTTED CREAM PANNA COTTA, STRAWBERRY AND BASIL SORBET	7