

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
HERITAGE BEETROOT AND GOATS CURD TART, LOVAGE	6
PIGS TROTTER AND CHEEK TERRINE, APRICOT PUREE, HOMEMADE BRIOCHE	7
CROMER CRAB AND SMOKED SALMON FISH CAKE , SEAFOOD BISQUE	8

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
WARM SALAD, BULGAR WHEAT , CHICKPEAS, SWEET POTATO, BROCCOLI, CHILLI	11
BAKED MAC AND CHEESE WITH TRUFFLE, SMOKED GARLIC CIABATTA AND WATERCRESS	12
FISH AND CHIPS, PEA PUREE AND TARTAR SAUCE	12
STEAK BURGER, PAPRIKA AIOLI, NORFOLK DAPPLE AND SKIN ON CHIPS	12
STEAK TARTAR, SHOE STRING POTATOES, BONE MARROW, CREMOLATA, SOURDOUGH	15

SIDES

SKIN ON CHIPS	3
SEASONAL VEGETABLES	(MARKET PRICE)
WATERCRESS AND RED ONION SALAD	3
BONE MARROW, CREMOLATA, SOURDOUGH	4
CHARGRILLED TENDERSTEM AND PARMESAN	4

FINAL COURSE

CAMBRIDGE BURNT CREAM, HONEYCOMB	6
CITRUS MOUSSE, MARINATED RASPBERRIES, LEMON MARSHMALLOW	6
MARMALADE PUDDING, YOGHURT SORBET	6
DARK CHOCOLATE AND ORANGE TART, BLOOD ORANGE SORBET	7
CHERRY BAKEWELL TART, CHERRY SORBET	7
PINEAPPLE ARTIC ROLL, COCONUT ICE-CREAM, LEMONGRASS SYRUP	7