

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, CHILLI, GARLIC , BASIL LEMON, MASCARPONE, TOASTED PINE NUTS	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