

# 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

NOURISH BOWL - MIXED VEGETABLES, VERMICELLI RICE NOODLES , GINGER AND SOY DRESSING	13
ADD CHICKEN OR SEA TROUT	4/6
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, CHILLI GARLIC , BASIL LEMON, MASCARPONE, TOASTED PINE NUTS	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 GEL, 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