

# The Tamburlaine Sample Menu

## Light bite

Green olives £4

Toasted sourdough & butter £3

Cepe arancini & aged parmesan £4

Smoked almonds £4

Hummus, charred flat bread £4

Baked camembert & sourdough to share £12

## To start

North sea mackerel, escabeche £9

Suffolk ham hock, rosti poached hens egg, parsley sauce £8

Soup of the day £7

Roasted cauliflower, pickled dates, capers, mint oil £7

New season asparagus brown butter hollandaise £7

Wild mushroom pate, sourdough, blackberries £8

Crispy barbury duck leg, pickled moullie, spring onion, chilli, coriander £8

Salt water tiger prawns, garlic & parsley butter, grilled homemade sourdough £13 / £19

## The main

Sirloin of beef, jacket potato mash, charred corn £22

Slow roast chump of lamb, aubergine ragu, garlic puree, thyme potatoes £21

Roast squash linguini, chili, sage £15

Ragu bolognese, shaved parmesan, baby basil £16

Chicken tikka, spiced butternut squash, spinach, basmati rice, naan bread £17

Battered haddock, hand cut chips, crushed peas, tartare sauce £17

Seared cod, cockle and leek risotto, parsley oil £24

### **From the char grill**

28 Days aged beef rib cutlet, confit onion, red wine sauce £32

Yellow fin tuna, gremolata £17

28 Days aged beef fillet, confit onion, red wine sauce £32

Tamburlaine beef burger, brioche bun, cheddar, lettuce, tomato relish £15

Crispy chicken burger, brioche bun, streaky bacon, lettuce, chipotle mayonnaise £15

Falafel burger, rosemary focaccia, coriander and chili, lettuce £14

### **Sides**

Fine beans £3.5

Triple cooked chips £4.5

Onion strings £4

Cauliflower cheese £4

French fries £4

Tamburlaine salad £4

### **Desserts**

Blackberry iced parfait apple sponge, honeycomb, blackberries, honey crèmeux £7.5

Sticky toffee pudding butterscotch sauce, vanilla ice cream £6

Tamburlaine eton mess seasonal berries, vanilla chantilly, meringue £7

Chocolate brownie dark chocolate sauce, dark chocolate ice cream £6

Rhubarb consommé greek yogurt sorbet, poached rhubarb, candied pistachios £7

Crema catalana charred orange, passion fruit sorbet, almond clusters £7.5

Black forest amarena cherry brownie, cherry sorbet, aerated chocolate, berry gel £8

Selection of homemade ice creams and sorbets £5

Cheese board selection of local cheeses, celery, artisan cheese biscuits, grapes, fruit chutney  
£10