

Tuesday Dinner 29th April

Starters

Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	10
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	9
Fattorie burrata red pepper chilli jam, olive, basil, toast	10
Hereford sirloin rocket, parmesan, balsamic	10
Ashby Farm asparagus wild garlic butter, poached hen's egg	10
Beef, pistachio & calves liver terrine Egyptian Cream milk stout onions	10
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9

Burgers (hand-cut chips, coleslaw, house-baked brioche)

Venison Burger pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss, raita	21
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger* smoked bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	19
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
*Double up your burger £4, add a fried egg £2	

Mains (include a side dish)

North East Atlantic Cod courgette, tomato, chorizo, sweetcorn, lemon & parsley crumb	24
Wild garlic gnocchi asparagus, pea, tomato, lemon ricotta, smoked almonds	22
Slow braised venison tagliatelle pasta, green sauce, parmesan	24
Suffolk Blythburgh pork chop mustard mash, braised leeks, pan jus	23
Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce	34
Cumin roasted aubergine sweet potato, kale, curried chickpeas, smoky maple yogurt	22
Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg	22
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	26
Add garlic king prawns to your choice of steak £7	
Suffolk chicken breast buttermilk spring onion pancake, kale, mushroom sauce	23

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	
New potatoes, mint butter	
Tangzhong dinner rolls, tomato butter & oil	
Rocket, parmesan, capers, sun blush tomatoes	
Braised red cabbage	
Peas, broad beans, sweetcorn, pink peppercorns	
Mangetout, toasted seeds	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel sauce, raspberries	9
Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce	8
Vanilla Basque cheesecake blackcurrant compote	9
Burnt honey & sea salt tart vanilla crème fraiche	9
Affogato ; 2 scoops of vanilla & espresso	6
Lou's Tiramisu	9

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Tomme D'Ariondaz, Ewe Eat Me, Pevensey Blue	

Little Pudding Tea or coffee with a small serving of either	7
Gypsy Tart / Biscoff mousse / Dark chocolate Rocky Road	
All the little puddings the 3 small puddings above	12

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.