

Thursday Dinner 8th May

Starters

Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna sashimi 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
Ashby Farm asparagus wild garlic butter, poached hen's egg	10
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16

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

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)

Scottish lemon Sole green beans, capers, tomato salsa, lemon & parsley crumb	25
Local line caught Trout spinach, prawns, wild garlic butter, toasted almonds *last two	25
Slow braised venison tagliatelle pasta, green sauce, parmesan	24
Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce	34
Suffolk Blythburgh pork chop mustard mash, braised leeks, pan jus	23
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 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress	26
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, bearnaise sauce	30
Add garlic king prawns to your steak £7	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
New potatoes, mint butter	
Tangzhong dinner rolls, tomato butter & oil	
Peas, broad beans, sweetcorn, pink peppercorn	
Miso cauliflower, sesame, nigella, pickled chillies	
Sugar snaps, toasted nuts & 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
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.