

Friday & Saturday Dinner 9-10th May

2 course £33 3 course £36

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£6 supplement

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Local pigeon breasts puy lentils, smoked bacon, jus

Ashby Farm asparagus wild garlic butter, poached hen's egg

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement

Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil

Smith's Smokery smoked eel tortellini fish stock brodo

Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket

Artichoke & feta salad rocket, macerated red onion, smoked almonds, lime & yoghurt dressing

Mains (include a side dish)

Wild garlic gnocchi asparagus, pea, courgette, basil, lemon ricotta, pine nuts

Scottish Lemon Sole green beans, capers, tomato salsa, lemon & parsley crumb

Suffolk Blythburgh pork chop mustard mash, braised leeks, pan jus

Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies, sesame & nigella seeds, poached hen's egg

Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce *£6 supplement

Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, watercress

Hereford 12oz sirloin steak mushrooms, tomato, onion, bearnaise sauce *£6 supplement
Add garlic king prawns to your steak £7

Mushroom, asparagus, pepper & dauphinoise pie carrot puree, broccoli, redcurrant sauce

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

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

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo

Cheese Burger* home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

Hereford beef steak mince patty, a blend of 80% chuck and 20% rib

*Double up your burger £4, add a fried egg £2

Side Dishes

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Tangzhong dinner rolls, tomato butter & oil

Spiced celeriac, soured cream, spring onion

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Peas, broad beans, sweetcorn, pink peppercorn

Sugar snaps, toasted nuts & seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

Burnt honey & sea salt tart vanilla crème fraiche

Vanilla Basque cheesecake blackcurrant compote

Affogato; 2 scoops of vanilla & espresso

Lou's Tiramisu

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes

Tomme D'Ariondaz, Ewe Eat Me, Pevensey Blue *£6 supplement

Little Pudding Tea or coffee with a small serving of either

Treacle & pecan tart / Biscoff mousse / Dark chocolate Rocky Road

All the little puddings the 3 small puddings above *£6 supplement

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.