

Thursday Dinner 15th 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)

North East Atlantic Cod courgette, samphire, tomato salsa, lemon & parsley crumb	25
Suffolk Blythburgh pork chop mustard mash, baby carrots, cider sauce	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
Suffolk Chicken breast barley, truffle & wild mushroom risotto	23
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, Diane sauce	30
Add garlic king prawns to your steak £7	

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Duck-fat roast potatoes	
Spiced celeriac, soured cream, spring onion	
Tangzhong dinner rolls, tomato butter & oil	
Sugar snaps, toasted nuts & seeds	
Peas, broad beans, sweetcorn, pink peppercorn	

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
Burnt honey & sea salt tart vanilla crème fraiche	9
Affogato ; 2 scoops of vanilla & espresso	6
Lou's Tiramisu	9
Raspberry crème brûlée	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
Lemon tart / Biscoff mousse / Dark chocolate Rocky Road	

All the little puddings the 3 small puddings above	12
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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.