

Sunday Dinner 22nd June

Starters

Seared king scallops carrot & maple puree, samphire	16
Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil	9
Cured Atlantic King fish celeriac remoulade	10
Ashby Farm asparagus wild garlic butter, poached hen's egg	10
Beef, calve's liver & pistachio terrine wholegrain mustard, toast	10
Fattorie Burrata red pepper chilli jam, black olive, basil, toast	10

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

Venison Burger lettuce, tomato, tzatziki, pickled red cabbage, Mayfield Swiss	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)

Scottish Halibut prawn & spinach risotto, parmesan	33
Scottish Plaice chorizo, mixed greens, tomato salsa, lemon & parsley crumb	25
Suffolk Blythburgh pork chop mustard mash, broccoli, cider sauce *last two	23
Wild garlic gnocchi asparagus, pea, tomato, lemon ricotta, toasted pine nuts	22
Gressingham duck breast pancetta puy lentils, kale, pan jus	28
Cumin roasted aubergine sweet potato, kale, curried chickpeas, smoky maple yogurt	22
Hereford 12oz flat iron steak mushrooms, tomato, onion, peppercorn sauce	30
Hereford Beef 10oz 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 steak £7	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Maple roasted Norfolk carrots & kale	
Mac & Cheese	
Duck- fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	
Spiced celeriac, sour cream	
Miso roasted cauliflower, sesame	
Mixed bean salad, sumac, honey & mustard dressing	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel, raspberries	9
Affogato ; 2 scoops of vanilla & espresso	6
Lemon posset Chantilly, raspberry	9
Burnt honey & sea salt tart vanilla crème fraiche	9
Lou's Tiramisu	9
Vanilla Basque cheesecake blackcurrant compote	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers Special, Sussex Blue, Lord London	

Little Pudding Tea or coffee with a small serving of either	7
Lemon posset / vanilla crème brulee / dark chocolate & pistachio torte	

All the little puddings the 3 small puddings above	15
---	----

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.