

# Saturday Dinner 16<sup>th</sup> August

2 course £33 3 course £36

## Starters

**Seared king scallops** carrot & maple puree, samphire \*£6 supplement

**Yellowtail Hamachi** daikon, pink ginger, soy sauce, wasabi

**½ Pint shell on king prawns** lemon mayonnaise, bread, lemon

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

**Fattorie Burrata** red pepper chilli jam, black olive, basil, toast

**Hereford beef mince on sourdough toast** horseradish

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

**Holderness Coast dressed crab** lemon mayonnaise, bread, lemon \*£6 supplement

## Mains (include a side dish)

**Mediterranean Seabass** mixed greens, chorizo, tomato salsa, herb crumb

**Tuna Niçoise** spinach, potatoes, anchovies, green beans, olives, sun blush tomatoes, hen's egg

**Rose harissa gnocchi** tomatoes, spring onions, tenderstem broccoli, flaked almonds, parmesan

**Suffolk Blythburgh pork chop** mustard mash, braised leeks, cider sauce

**Cumin roasted aubergine** sweet potato, kale, curried chickpeas, smoky maple yogurt

**Cranoe Farm lamb rack** green beans, dauphinoise potatoes, 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, lamb's lettuce

**Hereford 12oz sirloin steak** mushrooms, tomato, onion, peppercorn sauce \*£6 supplement

Add garlic king prawns to your steak £7

**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

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

Spiced celeriac, soured cream, spring onions

Courgette, marrow, tomato, mozzarella

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Mixed bean salad, sumac, honey & mustard dressing

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** honeycomb, salted caramel, raspberries

**Strawberry Basque cheesecake** strawberry gel

**Lemon Posset** Chantilly, raspberries

**Affogato**; 2 scoops of vanilla & espresso

**Lou's Tiramisu**

**Plum & almond frangipane tart** vanilla crème fraiche, plum gel

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

**Cheesemakers Special Cheddar**, Pevensey Blue, Driftwood \*£6 supplement

**Little Pudding** Tea or coffee with a small serving of either

Eton Mess / Tiramisu / Dark chocolate & peanut terrazzo torte

**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.