

Saturday Dinner 16th 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.