

Sunday Lunch 17th August 2 course £29 3 course £33

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
Suffolk heritage tomatoes chickpea & ricotta, onion, wild garlic oil
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
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
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce
Add garlic king prawns to your steak £7
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons
Gressingham duck breast dauphinoise potatoes, green beans, redcurrant sauce *£6 supplement

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

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink
Yorkshire pudding, duck-fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock
Cauliflower Cheese for two £8

Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Spiced celeriac, sour cream	
Duck-fat roast potatoes	Tangzhong dinner rolls, tomato butter & oil	
Sunday veg	Mixed bean salad, sumac, honey & mustard dressing	

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
Strawberry Basque cheesecake blueberry compote
Lemon Posset Chantilly, raspberries
Affogato; 2 scoops of vanilla & espresso
Lou's Tiramisu
Pistachio cream pavlova raspberry compote, pistachio brittle, caramelised white chocolate
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.