

# Saturday Dinner 8<sup>th</sup> November

2 course £34 3 course £38

**Paradiso** Whitley Neil pineapple gin, Dead man's pineapple rum, j50. Lemon juice

11

## Starters

**Spiced celeriac** tzatziki, pomegranates, chervil

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**NVB Welsh Rarebit** toast, fried hen's egg, Egyptian Cream milk stout onions

**Heritage tomatoes** crème fraiche, basil, red onion, olives, feta, toasted sunflower seeds

**Pan-fried sweetbreads** spinach puree

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

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

**Prawn Cocktail** lollo biondi, cocktail sauce

## Mains (include a side dish)

**South Coast Hake** potato cake, samphire, tomato salsa

**Scottish Brill** prawn & caper risotto, rocket, parmesan \*£7 supplement

**Pan-fried gnocchi** sage butter, squash, mange tout, red peppers, feta, pecans & pumpkin seeds

**Creedy Carver duck breast** truffle potato mousseline, kale, pan jus \*£6 supplement

**Suffolk Blythburgh pork chop** spring onion mash, red cabbage, honey & mustard sauce

**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 Beef 12oz sirloin steak** mushrooms, tomato, onion, béarnaise sauce \*£6 supplement

**West Country dry aged t-bone steak** garlic butter tenderstem broccoli \*£10 supplement

Approximate weight 560g

Add garlic king prawns to your steak £7

**Celeriac fondant** sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce, pickled red chillies, parmesan crisp

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

**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

Mac & Cheese

New potatoes, mint butter

Tomato, red onion, basil & balsamic

Rocket, parmesan, capers, sun blush tomatoes

Roasted squash, crème fraiche

Tangzhong dinner rolls, tomato butter & oil

Braised red cabbage

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## Puddings

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

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

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

**Damson pavlova** Chantilly, pistachio brittle

**Quince meringue tart** quince puree

**Vanilla Basque cheesecake** strawberry puree

**Lou's Tiramisu**

**Cheese board** crab apple jelly, plum loaf, crackers, celery & grapes \*£6 supplement

Spennwood, Sussex Blue, Sussex Brie

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

Damson fool, ginger crumb / Dark chocolate rocky road / Lemon posset

**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.