

# Sunday Dinner 9<sup>th</sup> November

<b>Paradiso</b> Whitley Neil Pineapple Gin, Dead Man's Finger Mango Rum, mango & passionfruit	11
<b>Starters</b>	
<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Spiced celeriac</b> tzatziki, chervil, pomegranates	8
<b>Pickled red beetroot</b> whipped mascarpone, pine nuts, pomegranates, rocket	9
<b>Heirloom tomatoes</b> crème fraîche, basil, red onion, olives, feta, toasted sunflower seeds	8
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Prawn Cocktail</b> lollo biondi, cocktail sauce	8
<b>Burgers</b> (hand-cut chips, house-baked brioche, coleslaw)	
<b>West Country Dry-aged beef burger</b> 'baconnaise', pickles, lettuce, tomato, smoked Mayfield Swiss	21
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger</b> 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	
<b>Mains</b> (include a side dish)	
<b>South Coast Hake</b> mixed greens, chorizo, tomato salsa, herb crumb	24
<b>Suffolk chicken breast</b> wild mushroom & truffle risotto	25
<b>Pan-fried gnocchi</b> sage butter, squash, mange tout, red peppers, feta, pecans & pumpkin seeds	22
<b>Celeriac fondant</b> sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce, pickled red chillies, parmesan crisp	22
<b>Hereford Beef 100z hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce	27
Add garlic king prawns to your steak £7	
<b>Reuben Sandwich</b> smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich, simply served with a pickle on the side	25
<b>Side Dishes</b>	
Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
New potatoes, mint butter	
Roasted squash, crème fraîche	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
Norfolk carrots, cauliflower & spinach, maple	
<b>Puddings</b>	
<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Plum &amp; apple crumble</b> vanilla custard	8
<b>Dark chocolate nemesis</b> honeycomb, salted caramel, raspberries	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Quince meringue tart</b> quince puree	9
<b>Damson pavlova</b> Chantilly cream, pistachio brittle	8
<b>Cheese board</b> crab apple jelly, plum loaf, crackers, celery & grapes	14
Cheesemakers special, Pevensey Blue, Sussex Brie	
<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Damson fool, ginger crumb / Dark chocolate rocky road / Lemon posset	
<b>All the little puddings</b> 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.