Christmas Eve Lunch

Starters Seared king scallops carrot & maple puree, samphire Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	16 10 9
	10 8 9 16
Sandwiches (all served with hand cut chips) Hereford beef sirloin rocket, horseradish, sweet onion, malted bloomer Turkey Croque Madame white sauce, Gruyere, chestnuts, cranberry, fried hen's egg Salt beef deli Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, house baked brioche bun Scottish Prawns cucumber, lollo biondi, cocktail sauce, house baked brioche bun	15 15 15 15 15
Burgers (hand-cut chips, house-baked brioche, coleslaw) Plant-Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo Cheese Burger smoked 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	18 19
Mains (include a side dish) Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb Suffolk Blythburgh pork chop truffle pomme mousseline, braised red cabbage, pan jus Pan-fried gnocchi tenderstem broccoli, sun-blushed tomatoes, pine nuts, feta Slow cooked beef brisket fresh tagliatelle pasta, green sauce, parmesan Wild mushroom & spinach risotto poached hen's egg, parmesan 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 Pan-roasted chicken breast pancetta puy lentils, kale, red wine sauce	24 23 22 28 22 27 25
Side Dishes Hand-cut chips, Maldon Sea Salt Rocket, parmesan, capers, sun blush tomatoes Mac & Cheese Braised red cabbage New potatoes, mint butter Maple-roasted parsnips Tangzhong dinner rolls, tomato butter & oil Tomato, red onion, basil & balsamic	5
Puddings Sticky toffee pudding toffee sauce, vanilla ice cream Dark chocolate torte honeycomb, salted caramel, raspberries Lemon posset Chantilly Affogato; 2 scoops of vanilla & espresso Lou's Tiramisu Vanilla Basque cheesecake blackberry compote	9 9 9 6 9
Cheese board chutney, plum loaf, crackers, celery & grapes Cheesemakers special, Pevensey Blue, Sussex brie	14
Little Pudding Tea or coffee with a small serving of either Strawberry fool, ginger crumb / Sticky toffee pudding, clotted cream / Dark chocolate brownie	7
All the little puddings 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.