

Saturday Dinner 13th December

2 course £34 3 course £38

Winter Martini Warners Christmas cake gin, Cointreau, damson gin, prosecco

11

Dark Tide Mule T&K spiced rum, Licor 43, lime, bitters

11

Starters

Spiced celeriac tzatziki, pomegranates, chervil

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

Seared king scallops carrot & maple puree, samphire *£6 supplement

West Country dry-aged beef mince on toast horseradish

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

Prawn Cocktail lollo biondi, cocktail sauce

House-cured Tamworth coppa garlic toasted sourdough

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

Mains (include a side dish)

Scottish Cod mixed greens, chorizo, tomato salsa, herb crumb

Suffolk Blythburgh pork chop chive mash, braised red cabbage, honey & mustard sauce

Pan-fried gnocchi courgette, kale, pine nuts, olives, tomato, spiced butter, parmesan

Venison faggot carrot puree, toasted almonds

Gressingham duck breast truffle potato mousseline, kale, pan jus *£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 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

Garlic & rosemary roasted new potatoes

Tangzhong dinner rolls, tomato butter & oil

Rocket, parmesan, capers, sun blush tomatoes

Sugar snaps, toasted nuts & seeds

Honey roasted squash, pecans, cranberries

Tomato, red onion, basil & balsamic

5

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Affogato; 2 scoops of vanilla & espresso

Damson pavlova Chantilly, pistachio brittle

Pistachio Basque cheesecake strawberry puree

Lou's Tiramisu

Lemon posset Chantilly, mixed berries

Treacle & pecan tart Dorset clotted cream

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

Cheesemakers special, Pevensey Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Christmas Pudding, brandy sauce, winter berries / Dark chocolate & orange mousse / Vanilla custard tart

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.