

# Saturday Dinner 20<sup>th</sup> 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

**Hereford beef mince** toast, horseradish

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

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

**Prawn Cocktail** lollo biondi, cocktail sauce

## Mains (include a side dish)

**Mediterranean Seabass** 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

**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

Duck-fat roast potatoes

Braised red cabbage

Rocket, parmesan, capers, sun blush tomatoes

Sugar snaps, toasted nuts & seeds

Tangzhong dinner rolls, tomato butter & oil

Tomato, red onion, basil & balsamic

5

## Puddings

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

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

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

**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

Lemon posset / Dark chocolate nemesis, salted caramel / Sticky toffee pudding, clotted cream

**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.