

Tuesday Lunch 23rd December

Starters

Seared king scallops maple carrot purée, samphire	16
Spiced celeriac tzatziki, pomegranates, chervil	8
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Hereford beef mince toast, horseradish	10
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9
Prawn Cocktail lollo biondi, cocktail sauce	8
Fattorie Burrata red pepper chilli jam, black olive, basil, toast	10

Sandwiches (all served with hand cut chips)

Turkey Croque Madame white sauce, Gruyere, chestnuts, cranberry, fried hen's egg, house bread	15
Salt beef deli Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer	15
Hereford beef sirloin rocket, horseradish, sweet onion, malted bloomer	15
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, house baked brioche bun	15
Scottish Prawns cucumber, lollo biondi, cocktail sauce, house baked brioche bun	15

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

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger 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	

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb	25
Norwegian salmon prawn & spinach risotto *last two	26
Suffolk Blythburgh pork shoulder chive mash, braised red cabbage, honey & mustard sauce	23
Pan-fried gnocchi leeks, sprouts, squash, cranberries, chestnuts, kale, sriracha butter, parmesan	22
Celeriac fondant sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce, pickled red chillies, parmesan crisp	22
West Country dry-aged T-bone steak garlic butter tenderstem broccoli	40
Approximate weight 560g	
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	27
Add garlic king prawns to your steak £7	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	Rocket, parmesan, capers, sun blush tomatoes
Duck-fat roast potatoes	Sugar snaps, toasted nuts & seeds
Braised red cabbage	Tangzhong dinner rolls, tomato butter & oil
	Tomato, red onion, basil & balsamic

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Plum steamed sponge custard	8
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	6
Lou's Tiramisu	9
Treacle & pecan tart Dorset clotted cream	9
Lemon posset Chantilly, mixed berries	8

Cheese board crab apple jelly, plum loaf, crackers, celery & grapes	14
Cheesemakers special, Pevensey Blue, Sussex Brie	

Little Pudding Tea or coffee with a small serving of either	7
Lemon posset / Dark chocolate & orange mousse / Christmas pudding, brandy sauce, winter berries	

All the little puddings the 3 small puddings above	15
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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.