

Thursday Lunch 4th December

Starters

Seared king scallops carrot & maple puree, samphire	16
Spiced celeriac tzatziki, chervil, pomegranates	8
Pan-fried ox tongue pickled red cabbage	10
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9
Prawn Cocktail lollo biondi, cocktail sauce	8
Creedy Carver confit duck leg greengage ketchup, pickled red cabbage	12

Lunch for £12... Any dish below plus a side of your choice (£10 without)

Turkey Croque Madame white sauce, Gruyere, chestnuts, cranberry, fried hen's egg, house baked bread	
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	
Eggs Benedict toasted muffin, poached hen's eggs, Tamworth ham, hollandaise	
Harissa & lime chicken flatbread coriander & garlic yoghurt, mango salsa, pickled chillies	
Polebrook honeyed shallot tarte tatin crème fraiche, chives	
Wild garlic mushrooms house baked bread, poached hen's egg	
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

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	24
Suffolk Blythburgh pork chop pomme mousseline, braised red cabbage, pan jus	23
Pan-fried gnocchi courgette, kale, pine nuts, olives, tomato, spiced butter, parmesan	22
Celeriac fondant sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce, pickled red chillies, parmesan crisp	22
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
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Braised red cabbage	
New potatoes, mint butter	Roasted squash, crème fraiche	
Tangzhong dinner rolls, tomato butter & oil	Tomato, red onion, basil & balsamic	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis honeycomb, salted caramel, raspberries	9
Affogato ; 2 scoops of vanilla & espresso	6
Lou's Tiramisu	9
Treacle & pecan tart clotted cream	9
Pistachio Basque cheesecake strawberry puree	9

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
Damson fool, ginger crumb / Dark chocolate Rocky Road / Vanilla custard tart	

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.