

Thursday Dinner 15th January

Carajillo Kraken Coffee Rum, Licor 43, Espresso	11
Midnight Negroni winter spiced gin, Campari, sweet vermouth, Frangelico, chocolate bitters	11
Starters	
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
NVB Welsh Rarebit Egyptian Cream milk stout onions, fried hen's egg	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Dill salmon gravadlax celeriac remoulade	9
Pan-fried sweetbreads pancetta, spinach puree	10
Spiced celeriac tzatziki, chervil, pomegranates	8
Avocado St Anselm prawns, cocktail sauce, paprika	9
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
Celeriac fondant sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce pickled red chillies, parmesan crisp	22
Venison ragu fresh pappardelle pasta, green sauce, parmesan	28
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
Suffolk Blythburgh pork chop spring onion mash, red cabbage, honey & mustard sauce	23
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 Add garlic king prawns to your steak £7	27
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23
Side Dishes	
Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
New potatoes, mint butter	
Creamed brussel sprouts & bacon	
Tangzhong dinner rolls, tomato butter & oil	
Sugar snaps, toasted nuts & seeds	
Tomatoes, onion, basil, balsamic	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	6
Blackberry fool ginger crumb	8
Vanilla Basque cheesecake cherry compote	9
Eton Mess	9
Cheese board pear chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Pevensey Blue, Lord London	
Little Pudding Tea or coffee with a small serving of either	7
Lemon posset / Dark chocolate nemesis, salted caramel / Cherry & almond frangipane	
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.