

Thursday Lunch 15th January

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

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

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
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 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	Rocket, parmesan, capers, sun blush tomatoes	5
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
Vanilla Basque cheesecake cherry compote	9
Blackberry fool ginger crumb	8
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
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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.