

Thursday Dinner 12th February

Paloma Picante	Tequila Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime	11
Pear Pressure	Poire William Pear Liquor, Absolut Pear Vodka, Vanilla syrup, Prosecco, soda, lemon	11
Starters		
Seared king scallops	carrot & maple puree, samphire	16
Yellowfin tuna sashimi	daikon, pink ginger, soy sauce, wasabi	10
Pickled beetroot	whipped mascarpone, pine nuts, rocket	9
Whipped chicken liver & foie gras on sourdough toast	poached hen's egg, pickled chillies	9
Pata Negra Iberian Paleta Jamon	garlic toasted sourdough	16
Fattorie burrata	red pepper chilli jam, olive, basil	10
Prawn Cocktail	lettuce, tomato, cocktail sauce	8
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
Celeriac fondant	sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce	22
pickled red chillies, parmesan crisp		
St Austell Mussels	served in creamy marinere sauce or garlic & white wine	23
Pan fried gnocchi	tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
Suffolk Blythburgh pork belly	chive 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	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
Rocket, parmesan, capers, sun blush tomatoes		
Mac & Cheese		
Green beans, wild mushrooms, garlic		
Duck-fat roast potatoes		
Tangzhong dinner rolls, tomato butter & oil		
Jerusalem artichokes, chive yoghurt		
Tomato, red onion, basil & balsamic		
Puddings		
Dark chocolate nemesis	salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso		6
Red wine & port poached pear	vanilla mascarpone, roasted salted pistachios	9
Lou's Tiramisu		9
Treacle & pecan tart	Dorset clotted cream	9
Bread & butter pudding	vanilla custard	8
Cheese board	apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Sussex Blue, Baron Bigod		
Little Pudding	Tea or coffee with a small serving of either	7
Mixed berry fool / White chocolate & cranberry cookie dough / Lemon posset		
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.