

# Friday Dinner 13<sup>th</sup> February

2 course £34 3 course £38

**Cherry Lollipop** Amaretto, Midori, cranberry juice, fresh lime  
**Margachela** honey tequila, Cointreau, fresh lime, Heisenberg

12  
12

## Starters

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi  
**Seared king scallops** carrot & maple puree, samphire \*£6 supplement  
**Fattorie burrata** red pepper chilli jam, olive, basil, toast  
**Pickled beetroot** whipped mascarpone, pine nuts, rocket  
**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough \*£6 supplement  
**Prawn Cocktail** lettuce, tomato, cocktail sauce  
**Slow braised Creedy Carver duck gizzards** pomme mousseline, onions

## Mains (include a side dish)

**Mediterranean Seabass** mixed greens, chorizo, tomato salsa, herb crumb  
**Celeriac fondant** sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce  
pickled red chillies, parmesan crisp  
**Locally shot pheasant** truffle pomme puree, kale, pan jus  
**Pan fried gnocchi** tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan  
**Suffolk Blythburgh pork chop** braised red cabbage, mash, honey & mustard sauce  
**Hereford Beef 12oz sirloin steak** mushrooms, tomato, red onion, bearnaise sauce \*£8 supplement  
**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  
**St Austell Mussels** served in creamy mariniere sauce or garlic & white wine

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

**Plant Based Burger** pickles, lettuce, tomato, mature cheddar, garlic mayo  
**Cheese Burger** home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce  
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib  
Double up your burger £4, add a fried egg £2

## Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese	New potatoes, mint butter
Braised red cabbage	Tangzhong dinner rolls, tomato butter & oil
Jerusalem artichokes, chive yoghurt	Tomatoes, onion, basil, balsamic

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## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream  
**Dark chocolate nemesis** salted caramel, raspberries, honeycomb  
**Affogato**; 2 scoops of vanilla & espresso  
**Lemon posset** Chantilly, raspberries  
**Vanilla Basque cheesecake** raspberry puree  
**Lou's Tiramisu**  
**Pavlova** Chantilly, mixed berries  
**Red wine & port poached pear** vanilla mascarpone, roasted salted pistachios

**Cheese board** apricot & orange chutney, plum loaf, crackers, celery & grapes \*£6 supplement  
Woodside Red, Sussex Blue, Baron Bigod

**Little Pudding** Tea or coffee with a small serving of either  
Mixed berry fool / White chocolate & cranberry cookie dough / Sticky toffee pudding toffee sauce

**All the little puddings** the 3 small puddings above \*£6 supplement

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.