

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

2 course £34   3 course £38

**Cherry Lollipop** Amaretto, Midori, cranberry juice, fresh lime

12

**Margachela** honey tequila, Cointreau, fresh lime, Heisenberg

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 marinere 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

Mac & Cheese

Braised red cabbage

Jerusalem artichokes, chive yoghurt

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Tomatoes, onion, basil, balsamic

5

## 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.