

# Thursday Dinner 19<sup>th</sup> February

<b>Paloma Picante</b>	Tequila Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime	11
<b>Pear Pressure</b>	Poire William Pear Liquor, Absolut Pear Vodka, Vanilla syrup, Prosecco, soda, lemon	11
<b>Starters</b>		
<b>Seared king scallops</b>	carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b>	daikon, pink ginger, soy sauce, wasabi	10
<b>Pickled beetroot</b>	whipped mascarpone, pine nuts, rocket	9
<b>Slow braised venison</b>	crumpet, pickled onion	10
<b>Cumin spiced mushrooms</b>	flatbread, cucumber, tomato, onion, yoghurt	8
<b>Honey glazed figs</b>	toasted sourdough, whipped feta, pistachio's	10
<b>Pata Negra Iberian Paleta Jamon</b>	garlic toasted sourdough	16
<b>Fattorie burrata</b>	red pepper chilli jam, olive, basil, toast	10
<b>Burgers</b> (hand-cut chips, house-baked brioche, coleslaw)		
<b>Plant-Based Burger</b>	pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger</b>	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		
<b>Mains</b> (include a side dish)		
<b>Mediterranean Seabass</b>	mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Roasted celeriac</b>	potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
<b>Pan fried gnocchi</b>	tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan, sriracha butter	22
<b>Mushroom &amp; tarragon ravioli</b>	chive beurre blanc, parmesan	22
<b>Hereford 10 oz Flat Iron steak</b>	onion, tomatoes, wild mushrooms, peppercorn sauce	30
<b>Suffolk Blythburgh pork chop</b>	chive mash, red cabbage, honey & mustard sauce	23
<b>Hereford Beef 100z hanger steak</b>	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		
<b>Chargrilled Chicken Caesar</b>	gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23
<b>Side Dishes</b>		
Hand-cut chips, Maldon Sea Salt		5
Rocket, parmesan, capers, sun blush tomatoes		
Mac & Cheese		
Sugar snaps, toasted nuts & seeds		
Duck-fat roast potatoes		
Tangzhong dinner rolls, tomato butter & oil		
Jerusalem artichokes, chive yoghurt		
Tomatoes, onion, basil, balsamic		
<b>Puddings</b>		
<b>Sticky toffee pudding</b>	toffee sauce, vanilla ice cream	9
<b>Dark chocolate delice</b>	salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso		6
<b>Vanilla pannacotta</b>	berry compote	8
<b>Red wine &amp; port poached pear</b>	vanilla mascarpone, roasted salted pistachios	9
<b>Lou's Tiramisu</b>		9
<b>Lemon meringue Tart</b> *last two		9
<b>Butterscotch Mousse</b>	vanilla cream, candied pecans	8
<b>Cheese board</b>	apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Sussex Blue, Baron Bigod		
<b>Little Pudding</b>	Tea or coffee with a small serving of either	7
Mixed berry fool / Dark chocolate delice, honeycomb / Lemon posset		
<b>All the little puddings</b>	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.