

Friday & Saturday Dinner 20th-21st February

2 course £34 3 course £38

Paloma Picante Tequilla Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime

11

Pear Pressure Poire William Pear Liqueur, Absolut Pear Vodka, Vanilla syrup, Prosecco, soda, lemon

11

Starters

Seared king scallops carrot & maple puree, samphire £6 supplement

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket

Creedy carver confit duck flatbread, yogurt, tomato & cucumber salsa

Pata Negra Iberian Paleta Jamon garlic toasted sourdough £6 supplement

Prawn cocktail lettuce, cocktail sauce

Fattorie burrata red pepper chilli jam, olive, basil, toast

Honey glazed figs toasted sourdough, whipped feta, pistachio's

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb

Scottish Halibut leek pancake, kale, Cornish crab & prawn butter £6 supplement

Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan, sriracha butter

Suffolk Blythburgh pork chop braised red cabbage, chive 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

Sugar snaps, toasted nuts & seeds

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 delice salted caramel, raspberries, honeycomb

Affogato; 2 scoops of vanilla & espresso

Vanilla pannacotta berry compote

Vanilla Basque cheesecake raspberry puree

Lou's Tiramisu

Burnt honey tart Dorset clotted cream

Pavlova Chantilly, cherry, pistachio brittle

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 / Dark chocolate delice, honeycomb / Sticky toffee pudding toffee sauce, clotted cream

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.