

Friday & Saturday Dinner 20th-21st February

2 course £34 3 course £38

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 £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	5
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	

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
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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.