

Wednesday Dinner 25th February

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 scallop carrot & maple puree, samphire	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Prawn cocktail lettuce, cocktail sauce	8
Fattorie burrata red pepper chilli jam, olive, basil, toast	10
Hereford roast sirloin rocket, parmesan, balsamic	10

Burgers (hand-cut chips, brioche bun, coleslaw)

Plant-Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger 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	

Mains (include a side dish)

Mediterranean Seabass mixed greens, pancetta, tomato salsa, herb crumb	25
Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
Suffolk Blythburgh pork belly chive mash, red cabbage, honey & mustard sauce	23
Hereford 12 oz sirloin steak onion, tomatoes, wild mushrooms, peppercorn sauce	35
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	27
Add garlic king prawns to your steak £7	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Maple roasted Norfolk carrots & kale	
Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	
Cauliflower cheese	
Tomatoes, onion, basil, balsamic	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	6
Red wine & port poached pear vanilla mascarpone, roasted salted pistachios	9
Lou's Tiramisu	9
Vanilla Basque cheesecake raspberry puree	9

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers special, Sussex Blue, Baron Bigod	

Little Pudding Tea or coffee with a small serving of either	7
Mixed berry fool / White chocolate & cranberry cookie dough / Lemon meringue tart	

All the little puddings the 3 small puddings above	15
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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.