

Saturday Dinner 28th February

2 course £34 3 course £38

Paloma Picante Tequila 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 feta, pomegranates, pine nuts, rocket

Hereford beef carpaccio capers, parmesan

Prawn cocktail lettuce, cocktail sauce

Ribblesdale Crotin goats cheese tomato chutney, olive, basil

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement

Mains (include a side dish)

North East Atlantic Hake mixed greens, chorizo, tomato salsa, herb crumb

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

Brixham Ray Wing caper & lemon butter *£6 supplement

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

Suffolk Blythburgh pork chop braised red cabbage, chive mash, honey & mustard sauce

Hereford Beef 12oz sirloin steak mushrooms, tomato, red onion, peppercorn 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 mariniere 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

5

Hand-cut chips, Maldon Sea Salt

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

Braised red cabbage

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Sugar snaps, toasted nuts & seeds

Tomato, onion, basil & balsamic

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, raspberries, honeycomb

Affogato; 2 scoops of vanilla & espresso

Treacle & pecan tart Dorset clotted cream

Lou's Tiramisu

Lemon posset Chantilly cream

Red wine & port poached pear vanilla mascarpone, roasted salted pistachios

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes *£6 supplement

Cheesemakers Special, Sussex Blue, Baron Bigod

Little Pudding Tea or coffee with a small serving of either

Mixed berry fool / White chocolate & cranberry cookie dough / Lemon meringue tart

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.