

Thursday Dinner 5th February

Carajillo Kraken Coffee Rum, Licor 43, espresso	11
Midnight Negroni winter spiced gin, Campari, sweet vermouth, Frangelico, chocolate bitters	11
Starters	
Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Cured Tamworth Coppa rocket, capers	10
Prawn cocktail lettuce, cocktail sauce	8
Ribblesdale Crotin goats cheese pear chutney, fig	9
Confit pressed duck piccalilli *last one	8
Burgers (hand-cut chips, house-baked brioche, 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, chorizo, tomato salsa, herb crumb	25
Celeriac fondant sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce	22
pickled red chillies, parmesan crisp	
St Austell Mussels served in creamy marinere sauce or garlic & white wine	23
Courgette, pea & mint risotto poached hen's egg, parmesan	22
Suffolk Blythburgh pork loin chive mash, red cabbage, honey & mustard sauce	23
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
Suffolk chicken breast pappardelle, wild mushroom & smoked bacon forestiere sauce	23
Locally shot pheasant polenta, kale, pan jus	28
Side Dishes	
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	
Braised red cabbage	
Tomatoes, onion, basil, balsamic	
Puddings	
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Greengage steamed sponge pudding custard	8
Affogato ; 2 scoops of vanilla & espresso	6
Lemon posset Chantilly, raspberries	9
Spotted dick vanilla custard	8
Red wine & port poached pear vanilla mascarpone, roasted salted pistachios	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Pevensey Blue, Baron Bigod	
Little Pudding Tea or coffee with a small serving of either	7
Mixed berry fool / White chocolate & cranberry cookie dough / Lemon tart, Chantilly	
All the little puddings 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.