

# Saturday Lunch 7<sup>th</sup> February

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9
<b>Cured Tamworth Coppa</b> rocket, capers	10
<b>Prawn cocktail</b> lettuce, tomato, cocktail sauce	8
<b>Fattorie burrata</b> red pepper chilli jam, olive, basil, toast	10

<b>Sandwiches</b> (all served with hand cut chips)	15
<b>Salt beef deli</b> Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer	
<b>Portobello mushroom</b> cream cheese, basil pesto, lollo biondi, onion jam, house baked brioche bun	
<b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, house baked brioche bun	

<b>Burgers</b> (hand-cut chips, house-baked brioche, coleslaw)	
<b>Plant-Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger</b> 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	

<b>Mains</b> (include a side dish)	
<b>Mediterranean Seabass</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Celeriac fondant</b> sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce pickled red chillies, parmesan crisp	22
<b>St Austell Mussels</b> served in creamy mariniere sauce or garlic & white wine	23
<b>Courgette, pea &amp; mint risotto</b> poached hen's egg, parmesan	22
<b>Suffolk Blythburgh pork chop</b> mash, red cabbage, honey & mustard sauce	23
<b>Hereford Beef 100z hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce	27
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

<b>Side Dishes</b>	5
Hand-cut chips, Maldon Sea Salt	
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	

<b>Puddings</b>	
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Greengage steamed sponge pudding</b> custard *last one	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lou's Tiramisu</b>	9
<b>Lemon posset</b> Chantilly, raspberries	9
<b>Spotted dick</b> vanilla custard	8
<b>Red wine &amp; port poached pear</b> vanilla mascarpone, roasted salted pistachios	9

<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Pevensey Blue, Baron Bigod	

<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Mixed berry fool / White chocolate & cranberry cookie dough / Plum frangipane tart, Chantilly cream	
<b>All the little puddings</b> 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.