

Saturday Lunch 7th February

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, tomato, cocktail sauce	8
Fattorie burrata	red pepper chilli jam, olive, basil, toast	10

Sandwiches (all served with hand cut chips)

Salt beef deli	Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted breamer	15
Portobello mushroom	cream cheese, basil pesto, lollo biondi, onion jam, house baked brioche bun	
Scottish Prawns	cucumber, lollo biondi, cocktail sauce, house baked brioche bun	

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 chop	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
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	
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 *last one	8
Affogato	2 scoops of vanilla & espresso	6
Lou's Tiramisu		9
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 / Plum frangipane tart, Chantilly cream	

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.