

Friday Lunch 13th February

Starters

Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna tartare 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	10

Lunch for £12... Any dish below plus a side of your choice (£10 without)

Hereford smoked beef brisket Russian dressing, lettuce, tomato, pickles, house baked brioche bun	
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	
Eggs Benedict toasted muffin, poached hen's eggs, Tamworth ham, hollandaise	
Harissa & lime chicken flatbread coriander & garlic yoghurt, mango salsa, pickled chillies	
Polebrook honeyed shallot tarte tatin crème fraiche, chives	
Wild garlic mushrooms house baked bread, poached hen's egg	
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

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
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
Suffolk Blythburgh pork chop chive mash, red cabbage, honey & mustard sauce	23
Hereford Beef 100z 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	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Sugar snaps, toasted nuts & seeds	
New potatoes, mint butter	Tangzhong dinner rolls, tomato butter & oil	
Braised red cabbage	Tomato, red 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
Bread & butter pudding vanilla custard	8
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, 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 posset	

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.