

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 mariniere 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 10oz 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
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.