

Monday Lunch 16th 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
Pata Negra Iberian Paleta Jamon	garlic toasted sourdough	16
Prawn cocktail	lettuce, cocktail sauce	8
Fattorie burrata	red pepper chilli jam, olive, basil, toast	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

Hereford sirloin horseradish, rocket, sweet onion, malted bloomer

Eggs Benedict toasted muffin, poached hen's eggs, Tamworth ham, hollandaise

Harissa & lime chicken flatbread coriander & garlic yoghurt, mango salsa, pickled chillies

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

Cheese Burger smoked bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

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

Celeriac fondant sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce
pickled red chillies, parmesan crisp

Mushroom & tarragon ravioli chive beurre blanc, parmesan

Suffolk Blythburgh pork chop chive mash, red cabbage, honey & mustard sauce

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

Add garlic king prawns to your steak £7

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Side Dishes

Hand-cut chips, Maldon Sea Salt

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

Cauliflower cheese

Duck-fat roast potatoes

Tangzhong dinner rolls, tomato butter & oil

Jerusalem artichokes, chive yoghurt

Miso Norfolk carrots & kale

Puddings

Dark chocolate nemesis salted caramel, raspberries, honeycomb

Affogato; 2 scoops of vanilla & espresso

Red wine & port poached pear vanilla mascarpone, roasted salted pistachios

Lou's Tiramisu

Bread & butter pudding vanilla custard

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes

Woodside Red, Sussex Blue, Baron Bigod

Little Pudding Tea or coffee with a small serving of either

Mixed berry fool / Dark chocolate delice, honeycomb / Lemon posset

All the little puddings the 3 small puddings above

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.