

# Friday Lunch 20<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>Slow braised venison</b>            | crumpet, pickled onion *last two                    | 10 |
| <b>Pata Negra Iberian Paleta Jamon</b> | garlic toasted sourdough                            | 16 |
| <b>Prawn cocktail</b>                  | lettuce, cocktail sauce                             | 8  |
| <b>Fattorie burrata</b>                | red pepper chilli jam, olive, basil, toast          | 10 |
| <b>Honey glazed figs</b>               | toasted sourdough, whipped feta, pistachio's        | 10 |

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

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| <b>Salt beef deli</b>  | Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted brioche bun |
| <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>Eggs Benedict</b>   | toasted muffin, poached hen's eggs, Tamworth ham, hollandaise                              |
| <b>Harissa &amp; lime chicken flatbread</b>                              | coriander & garlic yoghurt, mango salsa, pickled chillies                                  |
| <b>Wild garlic mushrooms</b>   | house baked bread, poached hen's egg   |
| <b>Caesar salad</b>  | baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons                           |
| Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6 |  |

## Burgers (hand-cut chips, brioche bun, 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                      |  |    |

## Mains (include a side dish)

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|---|---|----|
| <b>Mediterranean Seabass</b>            | mixed greens, chorizo, tomato salsa, herb crumb   | 25 |
| <b>Roasted celeriac</b>                 | potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies  | 22 |
| <b>St Austell Mussels</b>               | served in creamy mariniere sauce or garlic & white wine   | 24 |
| <b>Pan fried gnocchi</b>                | tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan, sriracha butter   | 22 |
| <b>Suffolk Blythburgh pork chop</b>     | chive mash, red cabbage, honey & mustard sauce  | 23 |
| <b>Hereford Beef 10oz hanger steak</b>  | 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 |   |    |
| <b>Chargrilled Chicken Caesar</b>       | 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  |   |
| Jerusalem artichokes, chive yoghurt | Tomato, onion, basil & balsamic              |   |

## Puddings

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|--|--|----|
| <b>Dark chocolate delice</b>                                       | salted caramel, raspberries, honeycomb                         | 9  |
| <b>Affogato</b> ; 2 scoops of vanilla & espresso                   |  | 6  |
| <b>Vanilla pannacotta</b>  | berry compote  | 8  |
| <b>Red wine &amp; port poached pear</b>                            | vanilla mascarpone, roasted salted pistachios                  | 9  |
| <b>Lou's Tiramisu</b>  |  | 9  |
| <b>Burnt honey tart</b>  | Dorset clotted cream   | 9  |
| <b>Bread &amp; butter pudding</b>                                  | custard  | 9  |
| <b>Butterscotch Mousse</b>   | vanilla cream, candied pecans *last two                        | 8  |
| <b>Cheese board</b>  | apricot & orange chutney, plum loaf, crackers, celery & grapes | 14 |
| Woodside Red, Sussex Blue, Baron Bigod                             |  |    |
| <b>Little Pudding</b>  | Tea or coffee with a small serving of either                   | 7  |
| Mixed berry fool / Dark chocolate delice, honeycomb / Lemon posset |  |    |

## All the little puddings

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| 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.   |    |