

# 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)

**Salt beef deli** Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer  
**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  
**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, 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)

<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 100z 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**

<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	

**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.

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