

# Monday Lunch 23<sup>rd</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>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

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

<b>Hereford roast sirloin</b> horseradish, sweet onion, rocket, malted bloomer	
<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>Polebrook honeyed shallot tarte tatin</b> crème fraiche, chives	
<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)

<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 belly</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	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Cauliflower cheese	
Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	
Maple Norfolk carrots & kale	
Tomato, onion, basil & balsamic	

Puddings

<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Red wine &amp; port poached pear</b> vanilla mascarpone, roasted salted pistachios	9
<b>Lou's Tiramisu</b>	9
<b>Lemon posset</b> Chantilly raspberries	9
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers Special, Sussex Blue, Baron Bigod	
<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Mixed berry fool / Dark chocolate nemesis, honeycomb / Lemon posset	
<b>All the little puddings</b> 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.