

Wednesday Dinner 11th March

The Savoury Martini Basil-infused Absolut Vodka, Dry Vermouth, olive brine, olive bitters, lemon oil, fresh basil	12
Pretty Rhude Spritz Fennel-infused Botanist Gin, Martini Bianco, Prosecco St Germain, rhubarb, orange bitters, lemon	11

Starters

Seared king scallops carrot & maple puree, samphire	16
Pickled beetroot whipped mascarpone, pine nuts, rocket, pomegranates	9
Chicken liver & foie gras pate sweet onion, toast	9
Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	10
Prawn cocktail lettuce, cocktail sauce	8
Devilled duck gizzards sourdough toast	9
Ribblesdale Crotin goats cheese tomato chutney, olive, basil	9

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb	25
Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
Suffolk Blythburgh pork chop spring onion mash, red cabbage, honey & mustard sauce	23
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
Hereford Beef 100z 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	27
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

Burgers (hand-cut chips, house-baked brioche bun, coleslaw)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger home-cured 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	19

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Broccoli, tomato, mozzarella	
Duck-fat roast potatoes	
Sugar snaps, toasted nuts & seeds	
Tomato, red onion, basil & balsamic	
Tangzhong dinner rolls, tomato butter & oil	

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
Vanilla Basque cheesecake raspberry puree	9
Lemon posset Chantilly	9
Eton Mess	8
Cheese board apricot chutney, plum loaf, crackers, celery & grapes Cheesemakers Special, Sussex Blue, Baron Bigod	14

Little Pudding Tea or coffee with a small serving of either Damson fool / Dark chocolate & caramel mousse / Sticky toffee pudding	7
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All the little puddings the 3 small puddings above	15
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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.