

Friday Dinner 13th March

2 course £34 3 course £38

The Savoury Martini Basil-infused Absolut Vodka, Dry Vermouth, olive brine, olive bitters, lemon oil, fresh basil 12

Pretty Rhude Spirtz Fennel-infused Botanist Gin, Martini Bianco, Prosecco St Germain, rhubarb, orange bitters, lemon 11

Starters

Seared king scallops carrot & maple puree, samphire *£6 supplement

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Devilled chicken livers sourdough toast

Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket

Prawn cocktail lettuce, cocktail sauce

Ribblesdale Crotin goats cheese tomato chutney, olive, basil

Chicken liver & foie gras pate sweet onion, toast

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb

Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan

Brixham Ray Wing caper & lemon butter *£6 supplement

Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

Venison Saddle chive mousseline, tenderstem broccoli, redcurrant sauce *£6 supplement

Suffolk Blythburgh pork chop braised red cabbage, spring onion mash, honey & mustard sauce

Hereford Beef 12oz sirloin steak mushrooms, tomato, red onion, peppercorn sauce *£8 supplement

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

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

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo

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

Side Dishes

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Garlic & rosemary new potatoes

Green beans, mushrooms, garlic butter

Rocket, parmesan, capers, sun blush tomatoes

Sugar snaps, toasted nuts & seeds

Tomato, onion, basil & balsamic

Tangzhong dinner rolls, tomato butter & oil

5

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, raspberries, honeycomb

Affogato; 2 scoops of vanilla & espresso

Treacle & pecan tart Dorset clotted cream

Lou's Tiramisu

Lemon posset Chantilly cream

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes *£6 supplement

Cheesemakers Special, Sussex Blue, Baron Bigod

Little Pudding Tea or coffee with a small serving of either

Damson fool / Dark chocolate & caramel mousse / lemon posset

All the little puddings the 3 small puddings above *£6 supplement

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.