

Saturday Dinner 14th March

2 course £35 3 course £40

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
Deville Duck hearts sourdough toast
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket
Prawn cocktail lettuce, cocktail sauce
Creedy Carver Duck rillet greengage ketchup, toast
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
Scottish Halibut prawn & caper risotto *£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
Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich, simply served with a pickle on the side

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	Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese	Sugar snaps, toasted nuts & seeds
Garlic & rosemary new potatoes	Tomato, onion, basil & balsamic
Green beans, mushrooms, garlic butter	Tangzhong dinner rolls, tomato butter & oil

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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.