

# Saturday Dinner 14<sup>th</sup> March

2 course £34 3 course £38

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| <b>The Savoury Martini</b> Basil-infused Absolut Vodka, Dry Vermouth, olive brine, olive bitters, lemon oil, fresh basil    | 12 |
| <b>Pretty Rhude Spirtz</b> 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

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

## 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.