

Monday Dinner 16th 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
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Datterino tomatoes whipped ricotta, pesto drizzle	9
Creedy carver duck rilette greengage ketchup, toast	9
Dill cured salmon gravadlax celeriac remoulade	9
Fattorie Burrata red pepper chilli jam, olives, basil, toast	10

Mains (include a side dish)

Mediterranean Seabass cauliflower, courgette, leeks, chorizo, tomato salsa, herb crumb	25
Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
Suffolk Blythburgh pork chop spring onion mash, red cabbage, honey & mustard sauce	23
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	27
Add garlic king prawns to your steak £7	
Braised feather blade of beef mustard mousseline, honeyed carrots	28
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	19
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	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Maple roasted carrots	
Duck-fat roast potatoes	
Cauliflower cheese	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	

Puddings

Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Treacle & pecan tart Dorset clotted cream	9
Affogato ; 2 scoops of vanilla & espresso	6
Lemon posset Chantilly	9
Vanilla Basque cheesecake raspberry puree	9
Apple & blackberry crumble custard	8

Cheese board apricot chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers Special, Sussex Blue, Baron Bigod	

Little Pudding Tea or coffee with a small serving of either	7
Damson fool / Dark chocolate & caramel mousse / lemon posset	
All the little puddings 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.