

Thursday Dinner 19th 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
Datterino tomatoes whipped ricotta, pesto drizzle	9
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Hereford carpaccio of beef rocket, parmesan	10
Dill cured salmon gravadlax celeriac remoulade*last one	10
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	23
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	23
Suffolk Blythburgh pork shoulder mangetout, apple & Polebrook honey, mustard sauce	24
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	30
Add garlic king prawns to your steak £7	
Braised feather blade of beef mustard mash, maple carrots	28
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	20
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 & spinach	
Duck-fat roast potatoes	
Cauliflower cheese	
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	7
Lemon posset Chantilly	9
Vanilla Basque cheesecake raspberry puree	9
Cheese board apricot chutney, plum loaf, crackers, celery & grapes	15
Cheesemakers Special, Sussex Blue, Baron Bigod	
Little Pudding Tea or coffee with a small serving of either	8
Damson fool / Dark chocolate & caramel mousse / lemon posset	
All the little puddings the 3 small puddings above	18

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.