

Saturday Dinner 21st 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
Mum's The Word; Hendricks Gin, strawberry, prosecco, soda 11

Starters

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

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

Fattorie Burrata red pepper chilli jam, olives, basil, toast

Pan fried sweetbreads pancetta, spinach puree

Prawn cocktail lettuce, cocktail sauce

Datterino tomatoes whipped ricotta, pesto drizzle

Hereford carpaccio of beef rocket, parmesan

Mains (include a side dish)

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

St Austell Mussels served in creamy marinere sauce or garlic & white wine

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

Creedy Carver duck breast fondant potato, purple sprouting broccoli, pan jus *£6 supplement

Braised feather blade of beef mustard mash, kale

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

Suffolk Blythburgh pork chop apple, green beans & Polebrook 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

Cauliflower cheese

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

Lou's Tiramisu

Treacle & pecan tart Dorset clotted cream

Eton Mess

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.