

Wednesday Dinner 25th March

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	16
Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	11
Chicken liver & foie gras pate greengage ketchup, toast	8
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Hereford carpaccio of beef rocket, parmesan	11
Prawn cocktail lettuce, tomato, cocktail sauce	8
Fattorie Burrata red pepper chilli jam, olives, basil, toast	10
Burgers (hand-cut chips, 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	
Mains (include a side dish)	
Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb	25
Wild mushroom & spinach risotto parmesan, poached hen's egg	23
St Austell Mussels served in creamy marinere sauce or garlic & white wine	24
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	23
Suffolk Blythburgh pork cutlet apple, green beans & Polebrook honey, mustard sauce	23
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	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Reuben Sandwich smoked brisket pastrami, sauerkraut, Ogleshiel cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich	25
Side Dishes	
Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Maple roasted Norfolk carrots & kale	
Duck-fat roast potatoes	
Honey roasted parsnips	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
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
Treacle & pecan tart Dorset clotted cream	10
Lou's Tiramisu	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.