

Monday Dinner 30th March

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| Cosmopolitan Absolut Vodka, Cointreau, cranberry, lime juice | 10 |
| Bramble Fizz Mee Blueberry Gin, Cassis, lemon juice, prosecco | 11 |
| Starters | |
| Seared king scallops carrot & maple puree, samphire | 16 |
| Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi | 11 |
| Pan fried sweetbreads pancetta, spinach puree | 10 |
| Ribblesdale Crottin goats cheese red pepper chilli jam, olives, basil | 10 |
| Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket | 9 |
| Hereford beef mince on sourdough toast horseradish | 10 |
| Yellowtail Hamachi daikon, pink ginger, soy sauce, wasabi | 11 |
| Mains (include a side dish) | |
| Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb | 25 |
| Celeriac fondant potato rosti, pak choi, teriyaki sauce, parmesan crisp pickled red chillies | 24 |
| St Austell Mussels served in creamy marinere sauce or garlic & white wine | 25 |
| Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan | 24 |
| Suffolk Blythburgh pork chop apple, green beans & Polebrook honey, mustard sauce | 25 |
| 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 | 30 |
| Add garlic king prawns to your steak £7 | |
| Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons | 24 |
| Burgers (hand-cut chips, brioche bun, coleslaw) | |
| Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo | 19 |
| 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 | |
| Cauliflower Cheese for two £9 | |
| 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 | |
| Celeriac satay, spring onion, sesame & nigella seeds | |
| Tangzhong dinner rolls, tomato butter & oil | |
| Tomato, red onion, basil & balsamic | |
| Puddings | |
| Bread & butter pudding custard | 8 |
| Dark chocolate nemesis salted caramel, raspberries, honeycomb | 9 |
| Affogato ; 2 scoops of vanilla & espresso | 7 |
| Eton Mess | 9 |
| Syrup steamed sponge pudding custard | 8 |
| Lou's Tiramisu | 9 |
| Vanilla Basque cheesecake raspberry puree | 9 |
| Cheese board apricot chutney, plum loaf, crackers, celery & grapes | 15 |
| Batch Farm Cheddar, Sussex Blue, Sussex Brie | |
| Little Pudding Tea or coffee with a small serving of either | 8 |
| Strawberry fool / dark chocolate delice & honeycomb / 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.