

# Thursday Dinner 5<sup>th</sup> March

<b>Paloma Picante</b> Tequilla Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime	11
<b>Cherry Lollipop</b> Amaretto, Midori, cranberry juice, fresh lime	11

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna tartare</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Pickled beetroot</b> whipped mascarpone, pine nuts, rocket, pomegranates	9
<b>Juniper cured gravadlax</b> celeriac remoulade	9
<b>Devilled duck livers</b> toasted sourdough	8
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Ribblesdale Crotin goats cheese</b> tomato chutney, olive, basil	9
<b>Prawn Cocktail</b> lettuce, tomato, lemon	8

## Mains (include a side dish)

<b>Mediterranean Seabass</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Roasted celeriac</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
<b>Suffolk Blythburgh pork chop</b> spring onion mash, red cabbage, honey & mustard sauce	23
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
<b>St Austell Mussels</b> served in creamy mariniere sauce or garlic & white wine	23
<b>Hereford Beef 100z hanger steak</b> 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	
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

## Burgers (hand-cut chips, house-baked brioche bun, coleslaw)

<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger</b> 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	
Sugar snaps, toasted nuts & seeds	
New potatoes, sage butter	
Tomato, onion, basil & balsamic	
Braised red cabbage	
Green beans, mushrooms, garlic butter	

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lemon posset</b> Chantilly cream	8
<b>Treacle &amp; pecan tart</b> Dorset clotted cream	9
<b>Bread &amp; butter pudding</b> vanilla custard	8
<b>Lou's Tiramisu</b>	9

<b>Cheese board</b> pear chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers Special, Sussex Blue, Baron Bigod	

<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Mixed berry fool / White chocolate & cranberry cookie dough / Sticky toffee pudding, clotted cream	

<b>All the little puddings</b> the 3 small puddings above	15
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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.