

# Tuesday Lunch 10<sup>th</sup> March

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Pickled beetroot</b> whipped mascarpone, pine nuts, rocket, pomegranates	9
<b>Devilled duck gizzards</b> sourdough toast	9
<b>Prawn cocktail</b> lettuce, cocktail sauce	8
<b>Juniper cured gravadlax</b> celeriac remoulade	9
<b>Ribblesdale Crostin goats cheese</b> tomato chutney, olive, basil	9

Lunch for £12... Any dish below plus a side of your choice (£10 without)

<b>BBQ pulled pork</b> lollo biondi, pickle, coleslaw, brioche bun	
<b>Portobello mushroom</b> cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
<b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, brioche bun	
<b>Harissa &amp; lime chicken flatbread</b> coriander & garlic yoghurt, mango salsa, pickled chillies	
<b>Wild garlic mushrooms</b> house baked bread, poached hen's egg	
<b>Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

**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	

**Mains** (include a side dish)

<b>Mediterranean Seabass</b> mixed greens, chorizo, lemon & caper butter	25
<b>Roasted celeriac</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
<b>Suffolk Blythburgh pork chop</b> spring onion mash, red cabbage, honey & mustard sauce	23
<b>Hereford Beef 10oz 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

**Side Dishes**

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Purple sprouting broccoli, garlic, chilli	
Duck-fat roast potatoes	
Cauliflower cheese	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	

**Puddings**

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Vanilla Basque cheesecake</b> raspberry puree	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lemon posset</b> Chantilly	9
<b>Cheese board</b> apricot chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers Special, Sussex Blue, Baron Bigod	

**Little Pudding** Tea or coffee with a small serving of either

Damson fool / Dark chocolate & caramel mousse / Sticky toffee pudding	7
<b>All the little puddings</b> the 3 small puddings above	15

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.