

Thursday Lunch 12th March

Starters

Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	10
Pickled beetroot whipped mascarpone, pine nuts, rocket, pomegranates	9
Devilled chicken livers sourdough toast	9
Prawn cocktail lettuce, cocktail sauce	8
Ribblesdale Crotin goats cheese tomato chutney, olive, basil	9

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

BBQ pulled pork lollo biondi, pickle, coleslaw, brioche bun	
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	
Harissa & lime chicken flatbread coriander & garlic yoghurt, mango salsa, pickled chillies	
Wild garlic mushrooms house baked bread, poached hen's egg	
Caesar salad 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)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger 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)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb	25
Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
Suffolk Blythburgh pork chop spring onion mash, red cabbage, 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	27
Add garlic king prawns to your steak £7	
Chargrilled Chicken Caesar 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	
Green beans, wild mushrooms, garlic	
Duck-fat roast potatoes	
Sugar snaps, toasted nuts & seeds	
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
Vanilla Basque cheesecake raspberry puree	9
Affogato ; 2 scoops of vanilla & espresso	6
Lemon posset Chantilly	9

Cheese board 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	7
Damson fool / Dark chocolate & caramel mousse / Sticky toffee pudding	
All the little puddings 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.