

# Tuesday Lunch 17<sup>th</sup> March

## 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 ricotta, pine nuts, rocket, pomegranates	9
<b>Creedy carver duck rilette</b> greengage ketchup, toast	9
<b>Dill cured salmon gravadlax</b> celeriac remoulade	9
<b>Fattorie Burrata</b> red pepper chilli jam, olives, basil, toast	9

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

<b>Hereford roast sirloin</b> rocket, horseradish, malted bloomer	
<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>Eggs Benedict</b> toasted muffin, poached hen's eggs, Tamworth ham, hollandaise	
<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> cauliflower, courgette, leeks, chorizo, tomato salsa, herb crumb	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 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>Braised feather blade of beef</b> mustard mousseline, honeyed carrots	28
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

**Side Dishes**

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

**Puddings**

<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Treacle &amp; pecan tart</b> Dorset clotted cream	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lemon posset</b> Chantilly	9
<b>Vanilla Basque cheesecake</b> raspberry puree	9
<b>Apple &amp; blackberry crumble</b> custard	8

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

<b>Little Pudding</b> Tea or coffee with a small serving of either	7
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Damson fool / Dark chocolate & caramel mousse / lemon posset

<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