

Thursday Lunch 19th March

Starters

Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Datterino tomatoes whipped ricotta, pesto drizzle	9
Hereford sirloin of beef parmesan, rocket, balsamic vinegar	10
Dill cured salmon gravadlax celeriac remoulade *last two	10
Fattorie Burrata red pepper chilli jam, olives, basil, toast	10

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

Hereford roast sirloin rocket, horseradish, malted bloomer	
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	
Polebrook honeyed shallot tarte tatin crème fraiche, chives	
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	20

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 cauliflower, courgette, leeks, chorizo, tomato salsa, herb crumb	25
Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	23
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	23
Suffolk Blythburgh pork shoulder mangetout, apple & Polebrook honey, mustard sauce	23
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

Braised feather blade of beef mustard mash, honeyed carrots	28
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Maple roasted carrots & spinach	
Duck-fat roast potatoes	Cauliflower cheese	
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
Affogato ; 2 scoops of vanilla & espresso	7
Lemon posset Chantilly	9
Vanilla Basque cheesecake raspberry puree	9

Cheese board apricot chutney, plum loaf, crackers, celery & grapes	15
Cheesemakers Special, Sussex Blue, Baron Bigod	

Little Pudding Tea or coffee with a small serving of either	8
Damson fool / Dark chocolate & caramel mousse / lemon posset	

All the little puddings the 3 small puddings above	18
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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.