

# Saturday Lunch 21<sup>st</sup> March

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	11
<b>Prawn cocktail</b> lettuce, cocktail sauce	8
<b>Datterino tomatoes</b> whipped ricotta, pesto drizzle	9
<b>Hereford carpaccio of beef</b> rocket, parmesan	10
<b>Fattorie Burrata</b> red pepper chilli jam, olives, basil, toast	10

## Sandwiches (all served with hand cut chips)

<b>Salt beef deli</b> Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer	15
<b>Portobello mushroom</b> cream cheese, basil pesto, lollo biondi, onion jam, house baked brioche bun	15
<b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, house baked brioche bun	15

## 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	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)

<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	23
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	23
<b>Suffolk Blythburgh pork cutlet</b> apple, green beans & Polebrook 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	30
Add garlic king prawns to your steak £7	
<b>Braised feather blade of beef</b> mustard mash, kale	28
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
<b>Reuben Sandwich</b> smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich	25

## Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Sugar snaps, toasted nuts & seeds	
Rosemary & garlic new 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>Affogato</b> ; 2 scoops of vanilla & espresso	7
<b>Eton Mess</b>	8
<b>Lemon posset</b> Chantilly	9
<b>Lou's Tiramisu</b>	9

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

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

<b>All the little puddings</b> 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.