

Tuesday Lunch 3rd March

Starters

Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Pickled beetroot whipped mascarpone, pine nuts, rocket, pomegranates	9
Devilled duck livers toasted sourdough	8
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Ribblesdale Crotin goats cheese tomato chutney, olive, basil	9
Juniper cured gravadlax celeriac remoulade	9

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

Salt beef deli Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer	
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	
Eggs Benedict toasted muffin, poached hen's eggs, Tamworth ham, hollandaise	
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, brioche bun, coleslaw)

Plant-Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger smoked 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, pancetta, 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 chive mash, red cabbage, honey & mustard sauce	23
St Austell Mussels served in creamy marinere sauce or garlic & white wine	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	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	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Cauliflower cheese	
Duck-fat roast potatoes	Tomato, onion, basil & balsamic	
Maple roasted Norfolk carrots		

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	6
Lemon posset Chantilly cream	8
Treacle & pecan tart Dorset clotted cream	9
Bread & butter pudding vanilla custard	8

Cheese board pear 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
Mixed berry fool / White chocolate & cranberry cookie dough / Sticky toffee pudding, clotted cream	

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.