

# Wednesday Dinner 1<sup>st</sup> April

<b>Cosmopolitan</b> Absolut Vodka, Cointreau, cranberry, lime juice	10
<b>Bramble Fizz</b> Mee Blueberry Gin, Cassis, lemon juice, prosecco	11
<b>Starters</b>	
<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	11
<b>NVB Welsh Rarebit</b> fried hen's egg	10
<b>Pigeon breasts</b> puy lentils, pan jus	10
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9
<b>Hereford beef mince on sourdough toast</b> horseradish	10
<b>Yellowtail Hamachi</b> daikon, pink ginger, soy sauce, wasabi	11
<b>Mains</b> (include a side dish)	
<b>Yellowfin tuna niçoise</b> green beans, spinach, olives, minted new potatoes, tomatoes, anchovies, hen's egg, dressing	25
<b>Mediterranean Seabass</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Celeriac fondant</b> potato rosti, pak choi, teriyaki sauce, parmesan crisp pickled red chillies	24
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
<b>Suffolk Blythburgh pork chop</b> wholegrain potato mousseline, braised red cabbage, cider sauce	25
<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	30
Add garlic king prawns to your steak £7	
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
<b>Burgers</b> (hand-cut chips, brioche bun, coleslaw)	
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	19
<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	
<b>Side Dishes</b>	
Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Maple roasted Norfolk carrots & kale	
Garlic & rosemary roasted new potatoes	
Celeriac satay, spring onion, sesame & nigella seeds	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
<b>Puddings</b>	
<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>	9
<b>Lou's Tiramisu</b>	9
<b>Vanilla Basque cheesecake</b> raspberry puree	9
<b>Cheese board</b> apricot chutney, plum loaf, crackers, celery & grapes	15
Batch Farm Cheddar, Sussex Blue, Sussex Brie	
<b>Little Pudding</b> Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate delice & honeycomb / lemon posset	
<b>All the little puddings</b> the 3 small puddings above	18

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.