

Friday & Saturday Dinner 10th-11th April

2 course £35 3 course £40

Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, Prosecco, lemon, mint 11
Stone Cold Sour Vanilla-infused Rémy Martin, apricot, lemon, Angostura Bitters 12

Starters

Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi
Treacle-cured Cornish Boscastle trout celeriac remoulade
Ashby Farm Asparagus poached hen's egg, wild garlic oil
Wood farm goat flatbread coriander yogurt, mango & red pepper salsa
Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket
Chicken hearts onion, garlic, parsley, toasted sourdough
Pata Negra Iberian Paleta Jamon garlic toasted sourdough*£6 supplement

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb
Egyptian Cream braised Wood Farm goat shank asparagus, pan jus
Seared Tuna Niçoise green beans, spinach, olives, minted new potatoes, tomatoes, anchovies, hen's egg
Suffolk Blythburgh pork shoulder apple, green beans & Polebrook honey, cider sauce
Wood Farm goat faggot carrot puree, flaked almonds, pan jus
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies
Hereford Beef 12oz sirloin steak mushrooms, tomato, red onion, peppercorn sauce *£8 supplement
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
Add garlic king prawns to your steak £7

Burgers (hand-cut chips, brioche bun, coleslaw)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo
Wood Farm Goat Burger, tzatziki, pickles, lettuce, tomato, Mayfield Swiss
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib
Double up your burger £4, add a fried egg £2

Side Dishes

Hand-cut chips, Maldon Sea Salt	Mac & Cheese	5
Roasted celeriac, honey & mustard, spring onion	New potatoes, mint butter	
Sugar snaps, toasted nuts & seeds	Tomato, red onion, basil & balsamic	
Tangzhong dinner rolls, tomato butter & oil	Rocket, parmesan, capers, sun blush tomatoes	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, raspberries, honeycomb
Affogato; 2 scoops of vanilla & espresso
Lou's Tiramisu
Lemon posset Chantilly
Eton Mess
Vanilla Basque cheesecake raspberry puree

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes *£6 supplement
Batch Farm Cheddar, Sussex Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either
Strawberry fool / dark chocolate & caramel mousse / lemon posset

All the little puddings the 3 small puddings above *£6 supplement

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.