

# Tuesday Dinner 14<sup>th</sup> April

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

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Ashby Farm Asparagus</b> poached hen's egg, wild garlic oil	9
<b>Dill-cured gravadlax</b> celeriac remoulade	11
<b>Holderness Dressed Crab</b> lemon mayonnaise, bread	18
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9
<b>Chicken hearts</b> onion, garlic, parsley, toasted sourdough	10
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16

## Mains (include a side dish)

<b>Mediterranean Seabass</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
<b>Wood Farm goat faggot</b> carrot puree, flaked almonds, pan jus	24
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
<b>Suffolk Blythburgh pork chop</b> apple, green beans & Polebrook honey, cider sauce	25
<b>Celeriac fondant</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	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	

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

<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	19
<b>Wood Farm Goat Burger</b> , tzatziki, pickles, lettuce, tomato, Mayfield Swiss	24
<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	

## Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Cauliflower cheese	
Duck-fat roast potatoes	
Norfolk carrots & kale, maple	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	

## Puddings

<b>Strawberry steamed sponge</b> custard	8
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	7
<b>Lou's Tiramisu</b>	9
<b>Lemon posset</b> Chantilly	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 & 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.