

Thursday Dinner 16th April

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

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

Mains (include a side dish)

Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Locally caught trout prawn & asparagus risotto	26
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Suffolk Blythburgh pork chop apple, green beans & Polebrook honey, cider sauce	25
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	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	30
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	19
Cheese Burger 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	
New potatoes, mint butter	
Peas, broad beans, sweet corn, pink peppercorn	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Vanilla Basque cheesecake raspberry puree	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Lemon posset Chantilly	9
Cheese board apricot chutney, plum loaf, crackers, celery & grapes	15
Batch Farm Cheddar, Sussex Blue, Sussex Brie	

Little Pudding Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate & caramel mousse / lemon posset	

All the little puddings 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.