

# Saturday Dinner 18<sup>th</sup> 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

**Ashby Farm Asparagus** poached hen's egg, wild garlic oil

**Seared king scallops** maple carrot puree, samphire \*£6 supplement

**Braised ox tongue** pickled red cabbage

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi

**Holderness Dressed Crab** lemon mayonnaise, bread \*£7 supplement

**Brawn terrine** piccalilli, toast

**Pickled beetroot** whipped mascarpone, pomegranates, pine nuts, rocket

**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough\*£6 supplement

## Mains (include a side dish)

**South Coast Bream** mixed greens, chorizo, tomato salsa, herb crumb

**Pan-fried gnocchi** tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan

**Wood Farm Lebanese spiced pulled goat** radicchio, baby gem, pickled cucumbers, feta, red onion, tomatoes, pomegranates molasses dressing, almonds, flat bread

**Suffolk Blythburgh pork chop** apple, green beans & Polebrook honey, cider sauce

**Celeriac fondant** potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

**Locally caught trout** prawn & asparagus risotto

**Gressingham duck breast** apple polenta, purple sprouting broccoli, pan jus \*£6 supplement

**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

**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

Roasted celeriac, honey & mustard, spring onion

Peas, broad beans, sweetcorn, pink peppercorns

Tangzhong dinner rolls, tomato butter & oil

Mac & Cheese

New potatoes, mint butter

Tomato, red onion, basil & balsamic

Rocket, parmesan, capers, sun blush tomatoes

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## 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

**Dark chocolate & dulce de leche tart** clotted cream

**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.