

Thursday Dinner 2nd April

Cosmopolitan Absolut Vodka, Cointreau, cranberry, lime juice	10
Bramble Fizz Mee Blueberry Gin, Cassis, lemon juice, prosecco	11
Starters	
Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
NVB Welsh Rarebit fried hen's egg	10
Pigeon breasts puy lentils, pan jus	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Hereford beef mince on sourdough toast horseradish	10
Yellowtail Hamachi daikon, pink ginger, soy sauce, wasabi	11
Mains (include a side dish)	
Tuna niçoise green beans, spinach, olives, minted new potatoes, tomatoes, anchovies, hen's egg	25
Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb	25
Celeriac fondant potato rosti, pak choi, teriyaki sauce, parmesan crisp pickled red chillies	24
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Suffolk Blythburgh pork chop apple, green beans & cider sauce	25
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	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
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	
Maple roasted Norfolk carrots & kale	
Garlic & rosemary roasted new potatoes	
Sugar snaps, toasted nuts & seeds	
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
Affogato ; 2 scoops of vanilla & espresso	7
Eton Mess	9
Lou's Tiramisu	9
Vanilla Basque cheesecake raspberry puree	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 delice & honeycomb / lemon posset	
All the little puddings 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.