

# Monday Dinner 20<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
<b>Starters</b>	
<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Brawn terrine</b> piccalilli, toast	9
<b>Yellowfin tuna tartare</b> daikon, pink ginger, soy sauce, wasabi, sesame & nigella seeds	11
<b>Ashby Farm Asparagus</b> poached hen's egg, wild garlic oil	9
<b>Holderness Dressed Crab</b> lemon mayonnaise, bread	18
<b>Fattorie Buratta</b> red pepper chilli jam, olives, basil	10
<b>Ox tongue</b> pickled red cabbage	10
<b>Mains</b> (include a side dish)	
<b>South Coast Bream</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Wood Farm goat belly</b> apple polenta, purple sprouting broccoli, pan jus	26
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	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	
<b>Burgers</b> (hand-cut chips, brioche bun, coleslaw)	
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	19
<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	
<b>Side Dishes</b>	
Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Norfolk carrots, cauliflower, kale, maple	
Duck-fat roast potatoes	
Peas, edamame beans, sweet corn, pink peppercorn	
Tangzhong dinner rolls, tomato butter & oil	
<b>Puddings</b>	
<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate &amp; dulce de leche tart</b> clotted cream	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	7
<b>Lou's Tiramisu</b>	9
<b>Lemon posset</b> Chantilly	9
<b>Vanilla Basque cheesecake</b> raspberry puree	9
<b>Cheese board</b> apricot chutney, plum loaf, crackers, celery & grapes	15
Woodside Red, Sussex Blue, Sussex Brie	
<b>Little Pudding</b> Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate crèmeux / lemon posset	
<b>All the little puddings</b> 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.