

Tuesday Dinner 21st 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
Brawn terrine piccalilli, toast	9
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Ashby Farm Asparagus poached hen's egg, wild garlic oil	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Fattorie Buratta red pepper chilli jam, olives, basil *last one	10
Ox tongue pickled red cabbage	10
Mains (include a side dish)	
South Coast Bream mixed greens, chorizo, tomato salsa, herb crumb	25
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Gressingham duck breast pomme mousseline, purple sprouting broccoli, pan jus	28
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	
Norfolk carrots, cauliflower, kale, maple	
Duck-fat roast potatoes	
Peas, edamame beans, sweet corn, pink peppercorn	
Tangzhong dinner rolls, tomato butter & oil	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate & dulce de leche tart clotted cream	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Lemon posset Chantilly	9
Rhubarb frangipane , vanilla crème fraiche	9
Cheese board apricot chutney, plum loaf, crackers, celery & grapes	15
Woodside Red, Sussex Blue, Sussex Brie	
Little Pudding Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate crèmeux / 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.