

Friday & Saturday Dinner 24th & 25th 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, parsley & garlic oil

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

Braised ox tongue pickled red cabbage

Ribblesdale crottin goats cheese tomato chutney, olives, basil

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

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

West Country Lebanese spiced pulled lamb radicchio, baby gem, pickled cucumbers, feta, red onion, tomatoes, pomegranate 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

Gressingham duck breast pomme mousseline, kale, 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

Spiced celeriac, soured cream, spring onion

Peas, broad beans, sweetcorn, Szechwan peppercorns

Tangzhong dinner rolls, tomato butter & oil

Mac & Cheese

New potatoes, mint butter

Tomato, red onion, basil & balsamic

Rocket, parmesan, capers, sun blush tomatoes

5

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate & dulce de leche tart clotted cream

Affogato; 2 scoops of vanilla & espresso

Lou's Tiramisu

Lemon posset Chantilly

Rhubarb frangipane vanilla crème fraiche

Vanilla Basque cheesecake raspberry puree

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes *£6 supplement

Woodside Red, Sussex Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Strawberry fool / dark chocolate nemesis & honeycomb / 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.