

Sunday Dinner 26th 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
Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	11
Ashby Farm Asparagus poached hen's egg, parsley & garlic oil	9
Ribblesdale crottin goats cheese tomato chutney, olives, basil	10
Ox tongue pickled red cabbage *last two	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Lamb sweetbreads pancetta, spinach puree	10
Mains (include a side dish)	
Mediterranean Seabass mixed greens, baby onions, 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, tenderstem broccoli, pan jus *last one	28
West Country Lebanese spiced pulled lamb radicchio, baby gem, pickled cucumbers, feta, red onion, tomatoes, pomegranates molasses dressing, almonds, flat bread *last two	24
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	
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo, brioche bun, coleslaw	19
Side Dishes	
Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	
Norfolk carrots & kale, maple	
Duck-fat potatoes	
Peas, broad beans, sweetcorn, Szechwan peppercorns	
Tangzhong dinner rolls, tomato butter & oil	
Rocket, parmesan, capers, sun blush tomatoes	
Tomato, red onion, basil & balsamic	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate & dulce de leche tart clotted cream *last two	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Lemon posset Chantilly	9
Rhubarb frangipane custard	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 nemesis & 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.