

Saturday Dinner 4th 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

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

Treacle-cured Cornish Boscastle trout celeriac remoulade

Ashby Farm Asparagus poached hen's egg, wild garlic oil

Oak-smoked duck breast mango & red pepper salsa

Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement

Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket

Hereford beef mince on sourdough toast horseradish

Pata Negra Iberian Paleta Jamon garlic toasted sourdough*£6 supplement

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb

Suffolk chicken breast dauphinoise potatoes, broccoli, forestiere sauce

Tuna niçoise green beans, spinach, olives, minted new potatoes, tomatoes, anchovies, hen's egg

Wild mushroom & truffle risotto spinach, parmesan, poached hen's egg

Suffolk Blythburgh pork chop apple, green beans & Polebrook honey, cider sauce

Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

Calves liver apple polenta, smoked bacon, onion, sage, pan jus

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

Mac & Cheese

Garlic & Rosemary new potatoes

Tangzhong dinner rolls, tomato butter & oil

Rocket, parmesan, capers, sun blush tomatoes

Roasted celeriac, honey & mustard, spring onion

Sugar snaps, toasted nuts & seeds

Tomato, red onion, basil & balsamic

5

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, raspberries, honeycomb

Affogato; 2 scoops of vanilla & espresso

Lou's Tiramisu

Lemon posset Chantilly

Eton Mess

Vanilla Basque cheesecake raspberry puree

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

Batch Farm Cheddar, Sussex Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Strawberry fool / Dark chocolate delice, 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.