

Saturday Lunch 18th April

Starters

Seared king scallops carrot & maple puree, samphire	16
Ashby Farm Asparagus poached hen's egg, wild garlic oil	9
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Holderness Dressed Crab lemon mayonnaise, bread	18
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Ox tongue pickled red cabbage	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16

Sandwiches (all served with hand cut chips)

Salt beef deli Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer	15
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	15
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	15

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	

Mains (include a side dish)

Wood Farm goat belly apple polenta, purple sprouting broccoli, pan jus	26
Locally caught trout pea, mint & Ashby asparagus risotto	26
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	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	
Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich	25

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Roasted celeriac, honey & mustard, spring onion	
Peas, broad beans, sweetcorn, pink peppercorns	
Tangzhong dinner rolls, tomato butter & oil	
Mac & Cheese	
New potatoes, mint butter	
Tomato, red onion, basil & balsamic	
Rocket, parmesan, capers, sun blush tomatoes	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Lemon posset Chantilly	9
Vanilla Basque cheesecake raspberry puree	9
Dark chocolate & dulce de leche tart clotted cream	9

Cheese board apricot chutney, plum loaf, crackers, celery & grapes	15
Batch Farm Cheddar, Sussex Blue, Sussex Brie	

Little Pudding Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate & caramel mousse/ 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.