

Wednesday Lunch 22nd April

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, parsley & garlic oil	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Ribblesdale crottin goats cheese tomato chutney, olives, basil	10
Ox tongue pickled red cabbage	10

Lunch for £12... Any dish below plus a side of your choice (£10 without)

Salt beef deli Mayfield Swiss, mustard mayonnaise, lollo biondi, pickles, sweet onion, malted bloomer	
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	
Polebrook honeyed shallot tarte tatin crème fraiche, chives	
Harissa & lime chicken flatbread coriander & garlic yoghurt, mango salsa, pickled chillies	
Wild garlic mushrooms house baked bread, poached hen's egg	
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

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)

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
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	

Side Dishes

Hand-cut chips, Maldon Sea Salt	Mac & Cheese	5
Spiced celeriac, soured cream, spring onion	Duck-fat roast potatoes	
Peas, edamame beans, sweetcorn, pink 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	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Lemon posset Chantilly	9
Vanilla Basque cheesecake raspberry puree *last one	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.