

# Monday Lunch 27<sup>th</sup> April

## Starters

<b>Seared king scallops</b> carrot & maple puree, samphire	16
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	11
<b>Ashby Farm asparagus</b> poached hen's egg, parsley & garlic oil	9
<b>Ribblesdale crottin goats cheese</b> tomato chutney, olives, basil	10
<b>Ox tongue</b> pickled red cabbage *last one	10
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9
<b>Lamb sweetbreads</b> pancetta, spinach puree	10
<b>Holderness Dressed Crab</b> lemon mayonnaise, bread	18

Lunch for £14... Any dish below plus a side of your choice (£11 without)

<b>Roast Hereford sirloin</b> horseradish, rocket, sweet onion, malted bloomer	
<b>Portobello mushroom</b> cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
<b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, brioche bun	
<b>Polebrook honeyed shallot tarte tatin</b> crème fraiche, chives	
<b>Harissa &amp; lime chicken flatbread</b> coriander & garlic yoghurt, mango salsa, pickled chillies	
<b>Wild garlic mushrooms</b> house baked bread, poached hen's egg	
<b>Caesar salad</b> 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)

<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	19
<b>Cheese Burger</b> 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)

<b>South Coast Bream</b> mixed greens, baby onions, chorizo, tomato salsa, herb crumb	25
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
<b>Suffolk Blythburgh pork chop</b> apple, green beans & Polebrook honey, mustard sauce	25
<b>Celeriac fondant</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	23
<b>Hereford Beef 100z hanger steak</b> 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
Norfolk carrots & kale, maple	Duck-fat roast 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**

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	7
<b>Lou's Tiramisu</b>	9
<b>Lemon posset</b> Chantilly	9
<b>Rhubarb frangipane</b> vanilla custard	9

<b>Cheese board</b> apricot chutney, plum loaf, crackers, celery & grapes	15
Woodside Red, Sussex Blue, Sussex Brie	

<b>Little Pudding</b> Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate nemesis & honeycomb / lemon posset	
<b>All the little puddings</b> 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.