

Thursday Lunch 30th April

Starters

Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna sashimi 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
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Lamb sweetbreads spinach puree	10
Holderness Dressed Crab lemon mayonnaise, bread	18

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

Salt beef deli lollo biondi, pickles, sweet onion, Mayfield Swiss, malted bloomer	
BBQ pulled pork lollo biondi, pickles, coleslaw, brioche bun	
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)

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
Suffolk Blythburgh pork belly 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
Norfolk carrots & kale, maple	New potatoes, mint butter	
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 nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Lemon posset Chantilly *last one	9
Rhubarb frangipane vanilla 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 delicé, salted caramel & 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.