

# Friday & Saturday Dinner 1<sup>st</sup> & 2<sup>nd</sup> May

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

**Ashby Farm Asparagus** egg, parmesan, wild garlic oil  
**Seared king scallops** maple carrot puree, samphire \*£6 supplement  
**Hereford ox tongue** pickled red cabbage  
**Ribblesdale crottin goats cheese** tomato chutney, olives, basil  
**Yellowfin tuna tartare** daikon, pink ginger, soy sauce, wasabi, sesame & nigella  
**Holderness Dressed Crab** lemon mayonnaise, bread \*£7 supplement  
**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough \*£6 supplement  
**Pickled beetroot** whipped mascarpone, pomegranates, pine nuts, rocket

## Mains (include a side dish)

**Mediterranean Seabass** mixed greens & chorizo risotto, parmesan, rocket  
**South Coast Lemon Sole** asparagus, spinach, tomato, prawn & caper butter \*£7 supplement  
**Suffolk Blythburgh pork belly** pomme rosti, green beans, cider sauce  
**Pan-fried gnocchi** tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan  
**Gressingham duck breast** pomme mousseline, kale, pan jus \*£6 supplement  
**Celeriac fondant** potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies  
**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	5
New potatoes, mint butter	Roasted celeriac, honey & mustard, spring onions	
Peas, broad beans, sweetcorn, pink peppercorns	Rosemary & sea salt focaccia, tomato butter & oil	
Rocket, parmesan, capers, sun blush tomatoes	Tomato, red onion, basil & balsamic	

## 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**  
**Eton Mess**  
**Rhubarb & custard tart** clotted cream  
**Vanilla Basque cheesecake** raspberry puree

**Cheese board** apricot & orange chutney, plum loaf, crackers, celery & grapes \*£6 supplement  
Woodside Red, Sussex Blue, Sussex Brie

**Little Pudding** Tea or coffee with a small serving of either  
Strawberry fool / dark chocolate delice, salted caramel & 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.