

Wednesday Dinner 13th May

East 8 Hold Up Grey Goose Vodka, Aperol, Passoa passionfruit liqueur, pineapple, lime, mint	12
Rhubarb Paloma Chilli-infused tequila, Caramelised Rhubarb & Apple Vodka, basil, pink grapefruit soda, tajin	12

Starters

Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	11
Ashby Farm asparagus egg, parmesan, wild garlic oil	9
King prawns balsamic vinegar compressed watermelon, feta, basil	11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Lamb sweetbreads spinach puree	10
San Danielle Serrano ham figs, Tomme D'Ariondaz, honey	12
Holderness Dressed Crab lemon mayonnaise, bread	18

Mains (include a side dish)

Mediterranean Seabass mixed greens & chorizo risotto, parmesan, rocket	25
Suffolk Blythburgh pork chop pink lady apples, green beans, Polebrook honey, cider sauce	25
Wood Farm goat faggot carrot puree, flaked almonds, pan jus	24
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
Hereford Beef 100z 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	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

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	

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Peas, broad beans, sweetcorn, pink peppercorns	
New potatoes, mint butter	
Roasted celeriac, spring onion, honey & mustard	
Tangzhong dinner rolls, tomato butter & oil	
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
Vanilla Basque cheesecake raspberry puree	9
Lou's Tiramisu	9
Tonka bean pannacotta blackcurrant compote	9

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Baron Bigod, Tomme D'Ariondaz, Barkham Blue	

Little Pudding Tea or coffee with a small serving of either Strawberry fool / dark chocolate crèmeux / lemon posset	8
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All the little puddings the 3 small puddings above	18
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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.