

Tuesday Dinner 19th May

White Peach Sangria Calusari Pinot Grigio, Crème de Peche, St-Germain elderflower liqueur, Prosecco, lemon, mint, soda	12
East 8 Hold Up Grey Goose Vodka, Aperol, Passoa passionfruit liqueur, pineapple, lime, mint	12
Starters	
Seared king scallops carrot & maple puree, samphire	16
Ashby Farm asparagus egg, parmesan, wild garlic oil	9
San Danielle Serrano ham figs, Tomme D'Ariondaz, honey	12
King prawns balsamic vinegar compressed watermelon, feta, basil	11
Smoked Hereford beef brisket apple polenta, pan jus, pickled chillies *last two	10
Holderness Dressed Crab lemon mayonnaise, bread	18
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Mains (include a side dish)	
Mediterranean Seabass mixed greens & chorizo risotto, parmesan, rocket	25
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
Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce	25
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, rocket	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	5½
Hand-cut chips, Maldon Sea Salt	
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Norfolk carrots, kale, maple	
Duck-Fat potatoes	
Celeriac, spring onions, 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
Rhubarb, apple & blackberry crumble custard	8
Vanilla Basque cheesecake raspberry puree	9
Lemon posset Chantilly	9
Lou's Tiramisu	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	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.