

Friday & Saturday Dinner 22nd & 23rd May

2 course £35 3 course £40

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

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Seared king scallops maple carrot puree, samphire *£6 supplement

Ashby Farm asparagus egg, parmesan, wild garlic oil

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement

King prawns balsamic vinegar compressed watermelon, feta, basil

Locally shot pigeon breast puy lentils, pancetta, pan jus

Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket

Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement

Fattorie burrata red pepper chilli jam, olive, basil, toast

Mains (include a side dish)

Mediterranean Seabass mixed greens & chorizo risotto, parmesan, rocket

North Pacific Ocean Black Cod dill potato cake, asparagus, miso prawn butter *£7 supplement

Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce

Creedy Carver duck breast Dijon mousseline, kale, pan jus *£6 supplement

Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan

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

Celeriac, spring onions, honey mustard

Peas, broad beans, sweetcorn, pink peppercorns

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

New potatoes, mint butter

Tangzhong dinner rolls, tomato butter & oil

Tomato, red onion, basil & balsamic

5½

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

Lemon posset Chantilly

Mixed berry pavlova pistachio cream, pistachio brittle

Vanilla Basque cheesecake raspberry puree

Cheese board apricot chutney, plum loaf, crackers, celery & grapes *£6 supplement

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

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.