

Monday Dinner 4th May

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Ashby Farm Asparagus egg, parmesan, wild garlic oil	9
Hereford ox tongue pickled red cabbage	10
Fattorie Burrata red pepper chilli jam, olives, basil	10
Holderness Dressed Crab lemon mayonnaise, bread	18
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Pickled beetroot whipped ricotta, pomegranates, pine nuts, rocket	9

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 & chorizo risotto, parmesan, rocket	25
Pan fried gnocchi broccoli, sun blush tomatoes, pine nuts, parmesan	24
Suffolk Blythburgh pork belly pink lady apple, green beans, cider sauce	25
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
Gressingham duck breast pomme mousseline, kale, pan jus	28
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	
Duck-fat roast potatoes	
Norfolk carrots & kale, cauliflower, honey & mustard	
Sugar snaps, toasted nuts & seeds	
Tangzhong dinner rolls, tomato butter & oil	
Rocket, parmesan, capers, sun blush tomatoes	
Tomato, red onion, basil & balsamic	

Puddings

Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Rhubarb & cranberry crumble custard	8
Vanilla Basque cheesecake raspberry puree	9
Lemon posset Chantilly	9

Cheese board apricot & orange chutney, 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 delice, 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.