

Tuesday Dinner 5th May

Pear Pressure Absolut Pears Vodka, Giffard Poiré Williams, spiced honey, prosecco, lemon, mint	11
Stone Cold Sour Vanilla-infused Rémy Martin, apricot, lemon, Angostura Bitters	12
Starters	
Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi *last two	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
Salmon Gravavlax celeriac remoulade	11
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Pickled beetroot whipped mascarpone, 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 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
South Coast Lemon Sole asparagus, spinach, tomato, prawn & caper butter	28
Suffolk Blythburgh pork belly Dijon mash, red cabbage, cider sauce	25
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
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	30
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, maple	
Tangzhong dinner rolls, tomato butter & oil	
Rocket, parmesan, capers, sun blush tomatoes	
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
Lou's Tiramisu	9
Vanilla Basque cheesecake raspberry puree	9
Lemon posset Chantilly	9
Rhubarb & custard tart Italian meringue, rhubarb puree	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 delicé, 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.