

Friday & Saturday Dinner 12th – 13th June

2 course £35 3 course £40

Rhubarb Paloma Chilli-infused Tequila, rhubarb & apple, honey, pink grapefruit soda, tain 12
Rose Hugo Royale St-Germain Elderflower liqueur, Mee Blueberry Gin, crème de cassis, 12
mint, topped with Sidonia sparkling rose & soda

Starters

Seared king scallops carrot & maple puree, samphire *£6 supplement
Ashby Farm asparagus goat's cheese, pickled chillies, wild garlic oil
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement
King prawns balsamic vinegar compressed watermelon, feta, basil
Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket
Smoked beef brisket truffle mousseline, chives

Mains (include a side dish)

Mediterranean Seabass mixed greens & chorizo risotto, parmesan, rocket
North Pacific Ocean Black Cod pomme rosti, courgette ribbons, miso prawn butter *£6 supplement
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan
Gressingham duck breast dauphinoise potato, asparagus, pan jus *£6 supplement
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies
Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce
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	Rocket, parmesan, capers, sun blush tomatoes
Mac & Cheese	Roasted celeriac, spring onion & honey mustard
New potatoes, mint butter	Peas, broad beans, sweetcorn, pink peppercorns
Tangzhong dinner rolls, tomato butter & oil	Tomato, red onion, basil & balsamic

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, raspberries, honeycomb
Affogato; 2 scoops of vanilla & espresso
Eton Mess
Treacle & pecan tart Dorset clotted cream
Vanilla Basque cheesecake raspberry puree
Lou's Tiramisu

Cheese board apricot chutney, plum loaf, crackers, celery & grapes *£6 supplement
Wigmore, Ewe eat me, Sussex Blue

Little Pudding Tea or coffee with a small serving of either
Rhubarb fool / dark chocolate crèmeux, blackcurrant puree / 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.