

Monday Dinner 15th June

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

Starters

Seared king scallops carrot & maple puree, samphire	16
Ashby Farm asparagus goats cheese, pickled chillies, wild garlic oil	9
Fattorie burrata red pepper chilli jam, basil, olives	10
Salt poached cod salad lettuce, orange segments, lemon dressing, red onion, red pepper	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16

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 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 shoulder green beans, apple, Polebrook honey, cider sauce	25
Polebrook honeyed shallot tarte tatin truffle garlic wild mushrooms, feta, rocket, crème fraiche	20
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lambs lettuce	30
Add garlic king prawns to your steak £7	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

Side Dishes

Hand-cut chips, Maldon Sea Salt	5½
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
Norfolk carrots, cauliflower, spinach, honey, mustard	

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
Vanilla Basque cheesecake raspberries	9
Lou's Tiramisu	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Wigmore, Ewe eat me, Sussex Blue	
Little Pudding Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate crèmeux, blackcurrant puree / 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.