

# Thursday Dinner 18<sup>th</sup> June

<b>Rhubarb Paloma</b> Chilli-infused Tequila, rhubarb & apple, honey, pink grapefruit soda, tajin	12
<b>Rose Hugo Royale</b> St-Germain Elderflower liqueur, Mee Blueberry Gin, Crème De Cassis, mint, topped with Sidonia sparkling rose & soda	12

## Starters

<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	11
<b>Ashby Farm asparagus</b> feta, pickled chillies, wild garlic oil	9
<b>Fattorie burrata</b> red pepper chilli jam, basil, olives	10
<b>Salt poached cod salad</b> lettuce, orange segments, lemon dressing, red onion, red pepper	9
<b>Holderness Dressed Crab</b> lemon mayonnaise, bread	18
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16

## Burgers (hand-cut chips, brioche bun, coleslaw)

<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	19
<b>Cheese Burger</b> 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)

<b>North East Atlantic Cod</b> mixed greens & chorizo risotto, parmesan, rocket	25
<b>Pan-fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
<b>Celeriac fondant</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
<b>Suffolk Blythburgh pork chop</b> green beans, apple, Polebrook honey, cider sauce	25
<b>Polebrook honeyed shallot tarte tatin</b> truffle garlic wild mushrooms, feta, rocket, crème fraiche	20
<b>Hereford Beef 10oz hanger steak</b> 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	
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

## Side Dishes

Hand-cut chips, Dorset Sea Salt	5½
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
New potatoes, mint butter	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
Peas, broad beans, sweetcorn, pink peppercorns	
Roasted celeriac, honey mustard, spring onions	

## Puddings

<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	7
<b>Vanilla Basque cheesecake</b> raspberry puree	9
<b>Lou's Tiramisu</b>	9

<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Wigmore, Ewe Eat Me, Sussex Blue	

<b>Little Pudding</b> Tea or coffee with a small serving of either	8
Blueberry fool / dark chocolate crèmeux, blackcurrant puree / lemon posset	

<b>All the little puddings</b> the 3 small puddings above	18
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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.