

# Wednesday Dinner 24<sup>th</sup> June

**The Guvnor's Old Fashioned** brown-butter washed Buffalo Trace Bourbon, Pedro Ximenez Sherry, Demerara sugar, Chocolate bitters 12

## Starters

**Yellowfin tuna sashimi** daikon, pink ginger, soy sauce, wasabi 11  
**King prawn cocktail** lettuce, tomato, cocktail sauce 9  
**Battorie Buratta** sweet pepper chilli jam, black olive crumb, basil, toast 10  
**Beetroot & pear** baba ghanoush, dill, pine nuts, smoked paprika, honey 9  
**Holderness Dressed Crab** lemon mayonnaise, bread 18  
**Gammon, trotter & pistachio terrine** piccalilli, toast 10  
**Tomato & red pepper gazpacho** basil oil 10

**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)

**North East Atlantic Cod** potatoes, tomato, charred peppers, olives, capers, spinach 25  
**Pan fried gnocchi** tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan 24  
**Courgette, pea & mint risotto** poached hen's egg, parmesan 24  
**Suffolk Blythburgh pork chop** green beans, apple, Polebrook honey, cider sauce 25  
**Hereford Beef 10oz 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, Dorset Sea Salt 5½  
Frisée, avocado, apple, pomegranates, feta, cider vinaigrette  
Mac & Cheese  
Duck-fat roast potatoes  
Malted bloomer, tomato butter & oil  
Tomato, red onion, basil & balsamic  
Rocket, parmesan, capers, sun blush tomatoes  
Norfolk carrots, cauliflower & kale, honey mustard

## Puddings

**Dark chocolate nemesis** salted caramel, honeycomb 9  
**Lou's Tiramisu** 9  
**Vanilla Basque cheesecake** blackcurrant compote 9  
**Affogato**; 2 scoops of vanilla & espresso 7  
**White chocolate mousse** apricot compote 9  
**Cheese board** apricot & orange chutney, plum loaf, crackers, celery & grapes 15  
Batch Farm Cheddar, Barkham Blue, Sussex Brie

**Little Pudding** Tea or coffee with a small serving of either 8  
Apricot fool / dark chocolate crèmeux, blackcurrant puree / set custard & strawberry compote

**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.