

Wednesday Dinner 3rd June

White Peach Sangria Calusari Pinot Grigio, Crème de Peche, St-Germain elderflower liqueur, Prosecco, lemon, mint, soda	12
East 8 Hold Up Grey Goose Vodka, Aperol, Passoa passionfruit liqueur, pineapple, lime, mint	12
Starters	
Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Ashby Farm asparagus egg, parmesan, wild garlic oil	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
King prawns balsamic vinegar compressed watermelon, feta, basil	11
Fattorie burrata tomato chutney, basil, olives, toast	10
Holderness Dressed Crab lemon mayonnaise, bread	18
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
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 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 Add garlic king prawns to your steak £7	30
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
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 Hereford beef steak mince patty, a blend of 80% chuck and 20% rib Double up your burger £4, add a fried egg £2	20
Side Dishes 5½	
Hand-cut chips, Maldon Sea Salt	
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Norfolk carrots & kale, maple	
Duck fat roast potatoes	
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	9
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Vanilla Basque cheesecake raspberry puree	9
Lou's Tiramisu	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes Sussex Brie, Tomme D'Ariondaz, Barkham Blue	15
Little Pudding Tea or coffee with a small serving of either Rhubarb fool / dark chocolate crèmeux / lemon posset	8
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.