

# Wednesday Lunch 3<sup>rd</sup> June

## Starters

<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	11
<b>Ashby Farm asparagus</b> egg, parmesan, wild garlic oil	9
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Fattorie burrata</b> red pepper chilli jam, basil, olives, toast	10
<b>Holderness Dressed Crab</b> lemon mayonnaise, bread	18
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9

Lunch for £14... Any dish below plus a side of your choice (£11 without)

<b>Salt Beef deli</b> lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted bloomer	
<b>Portobello mushroom</b> cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
<b>BBQ pulled pork</b> lettuce, pickles, coleslaw, brioche bun	
<b>Scottish Prawns</b> cucumber, lollo biondi, cocktail sauce, brioche bun	
<b>Harissa &amp; lime chicken flatbread</b> coriander & garlic yoghurt, mango salsa, pickled chillies	
<b>Wild garlic mushrooms</b> house baked bread, poached hen's egg	
<b>Caesar salad</b> baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	

**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>Mediterranean Seabass</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>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, Maldon Sea Salt	5½
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**

<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
Sussex Brie, Tomme D'Ariondaz, Barkham Blue	

<b>Little Pudding</b> Tea or coffee with a small serving of either	8
Rhubarb fool / dark chocolate crèmeux / lemon posset	
<b>All the little puddings</b> 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.