

Monday Lunch 15th June

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

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

Roast Hereford sirloin of beef horseradish, rocket, onion, malted bloomer	
Salt Beef deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted bloomer	
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	
Polebrook honeyed shallot tarte tatin crème fraiche, chives	
Shawarma chicken flatbread lime yoghurt, pickled red cabbage, pineapple salsa	
Wild garlic mushrooms house baked bread, poached hen's egg	
Caesar salad 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)

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 chop green beans, apple, Polebrook honey, cider sauce	25
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
Mac & Cheese	Rocket, parmesan, capers, sun blush tomatoes	
Tangzhong dinner rolls, tomato butter & oil	Duck-fat roast potatoes	
Norfolk carrots, cauliflower, spinach, honey, mustard	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 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.