

Friday Lunch 26th June

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Ashby Farm asparagus feta, pickled chillies, wild garlic oil	9
Fattorie Buratta sweet pepper chilli jam, black olive crumb, basil, toast	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Beetroot & pear baba ghanoush, dill, pine nuts, smoked paprika, honey	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Tomato & red pepper gazpacho basil oil	10

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

Hereford sirloin rocket, horseradish, sweet onion, malted farmhouse	
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	
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)

North East Atlantic Cod potatoes, tomato, charred peppers, olives, capers, spinach	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	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	Rocket, parmesan, capers, sun blush tomatoes	5½
Mac & Cheese	New potatoes, mint butter	
Malted bloomer, tomato butter & oil	Norfolk carrots, kale, maple syrup	
Tomato, red onion, basil & balsamic		

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
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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.