

Tuesday Lunch 30th June

Starters

Seared King scallops carrot & maple, samphire	16
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Fattorie Buratta sweet pepper chilli jam, black olive crumb, basil, toast *last one	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Pickled beetroot whipped mascarpone, pomegranates, pine nuts,	9
Scottish langoustines 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)

Salt Beef deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted bloomer	
BBQ pulled pork lollo biondi, pickles, slaw, brioche bun	
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)

South Coast Sea Bream chorizo, 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	Duck-fat roast potatoes	
Malted bloomer, tomato butter & oil	Roasted celeriac, honey mustard, spring onion	
Tomato, red onion, basil & balsamic	Peas, broad beans, sweetcorn, pink peppercorn	

Puddings

Dark chocolate nemesis salted caramel, honeycomb	9
Lou's Tiramisu	9
Lemon posset Chantilly, raspberry *last one	9
Vanilla Basque cheesecake blackcurrant compote	9
Treacle & pecan tart Dorset clotted cream	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 / 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.