

Saturday Dinner 18th July

2 course £35 3 course £40

East 8 Hold Up

Grey Goose Vodka, Aperol, Passoa Passionfruit liqueur, lime, fresh mint

12

Starters

Fattorie Burrata red pepper chilli jam, black olive crumb, basil, toast

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Tamworth ham hock, jamon & apricot terrine Piccalilli, toast

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement

Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement

Pickled beetroot whipped mascarpone, pomegranates, pine nuts

Mains (include a side dish)

Yellowfin Tuna Nicoise* mixed leaves, olives, capers, anchovies, tomato, potatoes, green beans, hen's egg

*Our tuna is simply seared

Summer greens risotto rocket, parmesan, wild garlic oil

Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce

Hereford Beef 12oz sirloin steak mushrooms, tomato, red onion, peppercorn sauce *£8 supplement

Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce

Add garlic king prawns to your steak £7

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Burgers (hand-cut chips, brioche bun, coleslaw)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo

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

Side Dishes

Hand-cut chips, Dorset Sea Salt

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

New potatoes, mint butter

Malted bloomer, tomato butter & oil

Peas, broad beans, sweetcorn, pink peppercorns

Spiced courgettes, tahini yoghurt

Tomato, red onion, basil & balsamic

5½

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Lemon Posset Chantilly cream, raspberries

Dark chocolate nemesis salted caramel, honeycomb

Lou's Tiramisu

Vanilla Basque cheesecake blackcurrant compote

Affogato; 2 scoops of vanilla & espresso

Pavlova pistachio cream, strawberry compote, candied pecans

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes *£6 supplement

Batch Farm Cheddar, Barkham Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Blueberry fool / caramelised white chocolate mousse, passionfruit / rhubarb & custard pannacotta

All the little puddings the 3 small puddings above* £6 supplement

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.