

Saturday Dinner 25th July

2 course £35 3 course £40

East 8 Hold Up

12

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

Starters

Ribblesdale goat's cheese tomato chutney, black olive crumb, basil

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

Braised Ox tongue pickled red cabbage

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£7 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, caper, anchovies, tomato, potatoes, green beans, hen's egg

*Our tuna is simply seared

South Coast Sea Bream chorizo, mixed greens, wild mushrooms, smoked garlic & parsley oil

Summer greens risotto smoked Mayfield, rocket, parmesan, basil 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

5½

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

Paprika spiced courgettes, tahini yoghurt

Tomato, red onion, basil & balsamic

Puddings

Dark chocolate nemesis salted caramel, honeycomb

Lou's Tiramisu

Eton Mess

Vanilla Basque cheesecake blackcurrant compote

Pavlova cherry compote, Chantilly, candied pecans

Affogato; 2 scoops of vanilla & espresso

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

Cheesemakers Special, Barkham Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Blueberry fool / 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.