

# Thursday Dinner 9<sup>th</sup> July

<b>Pear Pressure</b>	11
Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint	
<b>East 8 Hold Up</b>	12
Grey Goose Vodka, Aperol Aperitivo, Passoa Passionfruit liqueur, pineapple, lime, fresh mint	
<b>Starters</b>	
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	11
<b>Fattorie Burrata</b> red pepper chilli jam, black olive crumb, basil, toast	10
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts	9
<b>Smoked brisket</b> apple & parmesan polenta, pan jus	10
<b>Holderness Dressed Crab</b> lemon mayonnaise, bread	18
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Burgers</b> (hand-cut chips, brioche bun, coleslaw)	
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	19
<b>Cheese Burger</b> 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	
<b>Mains</b> (include a side dish)	
<b>South Coast Bream Nicoise</b> mixed leaf, olives, capers, anchovies, tomato, potatoes, green beans, hen's egg	25
<b>Summer greens risotto</b> rocket, parmesan, wild garlic oil	24
<b>Celeriac fondant</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
<b>Suffolk Blythburgh pork chop</b> green beans, apple, Polebrook honey, cider sauce	25
<b>Hereford Beef 10oz hanger steak</b> 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	
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
<b>Side Dishes</b>	5½
Hand-cut chips, Dorset Sea Salt	
Rocket, parmesan, capers, sun blush tomatoes	
New potatoes, mint butter	
Mac n cheese	
Malted bloomer, tomato butter & oil	
Tomato, red onion, basil & balsamic	
Peas, broad beans, sweetcorn, pink peppercorns	
<b>Puddings</b>	
<b>Dark chocolate nemesis</b> salted caramel, honeycomb	9
<b>Vanilla Basque cheesecake</b> blackcurrant compote	9
<b>Lou's Tiramisu</b>	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	7
<b>White chocolate mousse</b> apricot compote	9
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Cheesemakers special, Barkham Blue, Sussex Brie	
<b>Little Pudding</b> Tea or coffee with a small serving of either	8
Blueberry fool / dark chocolate crèmeux, blackcurrant puree / lemon posset	
<b>All the little puddings</b> 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.