

Wednesday Lunch 1st July

Starters

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| Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi | 11 |
| Ribblesdale goats cheese sweet tomato chutney, black olive crumb, basil | 10 |
| Pata Negra Iberian Paleta Jamon garlic toasted sourdough | 16 |
| Pickled beetroot whipped mascarpone, pomegranates, pine nuts, | 9 |
| Tomato & red pepper gazpacho basil oil | 10 |

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

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| 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 | |
| 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)

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| 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)

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| Mediterranean Seabass mixed greens & chorizo risotto | 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

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| Hand-cut chips, Dorset Sea Salt | 5½ |
| Rocket, parmesan, capers, sun blush tomatoes | |
| Mac & Cheese | |
| Duck-fat roast potatoes | |
| Malted bloomer, tomato butter & oil | |
| Tomato, red onion, basil & balsamic | |
| Peas, broad beans, sweetcorn, pink peppercorn | |

Puddings

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| Dark chocolate nemesis salted caramel, honeycomb | 9 |
| Lou's Tiramisu | 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 |
| Blueberry 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.