

# Thursday Dinner 13<sup>th</sup> August

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| <b>White Camomile Negroni</b>                                                                                                                                    | 13 |
| Hendrick's Gin, Camomile-infused Bianco Vermouth, Suze, St-Germain elderflower liqueur, honey, lemon                                                             |    |
| <b>Starters</b>                                                                                                                                                  |    |
| <b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi                                                                                             | 11 |
| <b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts                                                                                              | 9  |
| <b>Courgette gazpacho</b> croutons, rapeseed oil                                                                                                                 | 9  |
| <b>Holderness Dressed Crab</b> lemon mayonnaise, bread                                                                                                           | 18 |
| <b>Fattorie Burrata</b> sweet pepper chilli jam, olive, basil, toast                                                                                             | 10 |
| <b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough                                                                                                  | 18 |
| <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>Yellowfin Tuna Nicoise*</b> mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen's egg                                                         | 28 |
| *Our tuna is simply seared                                                                                                                                       |    |
| <b>Mediterranean Seabass</b> chorizo, mixed greens                                                                                                               | 25 |
| <b>Summer greens risotto</b> rocket, parmesan, smoked garlic & parsley 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 100z hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's 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                                                                                                                                                     |    |
| Moz's 5 bean salad, honey & mustard dressing                                                                                                                     |    |
| Celeriac, shallot, lemon & caper                                                                                                                                 |    |
| Malted farmhouse loaf, tomato butter & oil                                                                                                                       |    |
| Runner beans, garlic mushrooms                                                                                                                                   |    |
| <b>Puddings</b>                                                                                                                                                  |    |
| <b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream                                                                                                     | 9  |
| <b>Dark chocolate nemesis</b> salted caramel, honeycomb                                                                                                          | 9  |
| <b>Lemon cheesecake</b> blackcurrant compote                                                                                                                     | 9  |
| <b>Lou's Tiramisu</b>                                                                                                                                            | 9  |
| <b>Affogato</b> ; 2 scoops of vanilla & espresso                                                                                                                 | 7  |
| <b>Lemon posset</b> Chantilly, raspberry                                                                                                                         | 9  |
| <b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery                                                                                        | 15 |
| Lincolnshire Poacher, Barkham Blue, Sussex Brie                                                                                                                  |    |
| <b>Little Pudding</b> Tea or coffee with a small serving of either                                                                                               | 8  |
| Plum fool, almond / White chocolate mousse, passionfruit / Rhubarb & custard pannacotta                                                                          |    |
| <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.