

Friday & Saturday Dinner 14th-15th August

2 course £35 3 course £40

East 8 Hold Up

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

12

Starters

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

Hereford beef mince on sourdough toast horseradish

Pickled beetroot whipped mascarpone, pomegranates, pine nuts

Courgette gazpacho croutons, rapeseed oil

Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement

Fattorie Burrata sweet pepper chilli jam, olive, basil, toast

Severn & Wye Smoked Trout crumpet, celeriac remoulade, dill, pickled cucumber

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£7 supplement

Mains (include a side dish)

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

*Our tuna is simply seared

Calves liver apple polenta, onion jam, bacon, sage, pan jus

Mediterranean Seabass chorizo, mixed greens

Summer greens risotto rocket, parmesan, smoked garlic & parsley 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

Mac & Cheese

Tangzhong dinner rolls, tomato butter & oil

Creamed leeks, spinach & bacon

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Runner beans, garlic mushrooms

Moz's 5 bean salad, honey & mustard dressing

5½

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

Local plum pavlova Chantilly cream, peanut brittle

Lemon cheesecake blackcurrant compote

Lou's Tiramisu

Affogato; 2 scoops of vanilla & espresso

Lemon posset Chantilly, raspberry

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

Lincolnshire Poacher, Barkham Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Plum fool, almond / 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.