

Sunday Dinner 23rd August

Pear Pressure Absolut Pears Vodka, Giffard Poiré Williams, spiced honey, Prosecco, soda, lemon, fresh mint 11

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi 11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts 9
Courgette gazpacho croutons, rapeseed oil 9
Holderness Dressed Crab lemon mayonnaise, bread 18
Severn & Wye Smoked Trout crumpet, celeriac remoulade, dill, pickled cucumber 11
Fattorie Burrata sweet pepper chilli jam, olive, basil, toast 10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough 18

Burgers (hand-cut chips, brioche bun, coleslaw)

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)

Yellowfin Tuna Nicoise* mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen's egg 28
 *Our tuna is simply seared
Summer greens risotto rocket, parmesan, smoked garlic & parsley oil 24
Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce 25
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
Hereford Beef 100z 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

Hand-cut chips, Dorset Sea Salt Rocket, parmesan, capers, sun blush tomatoes 5½
 Duck-fat roast potatoes Mac & Cheese
 Norfolk carrots, cauliflower & kale, maple Five bean salad, maple & mustard dressing
 Tangzhong dinner rolls, tomato butter & oil Paprika spiced courgettes, tahini yogurt, sunflower seeds

Puddings

Apple & caramel bread & butter pudding toffee custard 9
Dark chocolate nemesis salted caramel, honeycomb 9
Lemon cheesecake blackcurrant compote 9
Lou's Tiramisu 9
Affogato; 2 scoops of vanilla & espresso 7
Lemon posset Chantilly, raspberry 9
Local Fig & cinnamon pavlova Chantilly cream, pistachios 9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes 15
 Cheesemakers Special, Barkham Blue, Sussex Brie
Little Pudding Tea or coffee with a small serving of either 8
 Plum fool, almond / White chocolate mousse, passionfruit / Custard pannacotta
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.