

Monday Dinner 24th August

Mango Picante Margarita Smoked Chilli Tequila, Cointreau, mango, agave, lime, tajin	12
Sarti Party (your new go-to) Sarti Rosa, grapefruit, mint, pink grapefruit soda & lemonade	10

Starters

Seared King Scallops carrot & maple puree, samphire	16
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
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	
Mediterranean Seabass chorizo, mixed greens	26
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	8
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.