

Friday & Saturday Dinner 28th & 29th August

2 course £35 3 course £40

East 8 Hold Up

12

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

Starters

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

Hereford beef mince sourdough toast, horseradish

Pickled beetroot whipped mascarpone, pomegranates, pine nuts

Courgette gazpacho croutons, rapeseed oil

Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement

Ribblesdale crottin tomato chutney, basil, olive

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

½ pint King Prawns cocktail sauce, lemon, bread

Mains (include a side dish)

Braised Hereford Oxtail pappardelle, green sauce, parmesan

Mediterranean Seabass mixed green & chorizo risotto

Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan

Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

Suffolk Blythburgh pork belly 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

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

West Country Dry-Age Burger pickles, lettuce, tomato, mature cheddar, chorizo jam

Teriyaki Glazed Duck Burger leeks, pickled cucumber, plum ketchup

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

5½

Hand-cut chips, Dorset Sea Salt

Garlic & rosemary roasted new potatoes

Runner beans, wild mushrooms, garlic

Tangzhong dinner rolls, tomato butter & oil

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

Heritage tomatoes, red onion, basil, balsamic

Paprika spiced squash, tahini yogurt, sunflower seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

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

Cheesemakers Special, Sussex Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Greengage fool, almond / White chocolate mousse, passionfruit / 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.