

Friday Lunch 28th August

Sarti Party (your new go-to) Sarti Rosa, grapefruit, mint, pink grapefruit soda & lemonade 10

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi 11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts 9
Hereford beef mince sourdough toast, horseradish 10
Courgette gazpacho croutons, rapeseed oil 9
Holderness Dressed Crab lemon mayonnaise, bread 18
½ pint King Prawns cocktail sauce, lemon, bread 10

Lunch for £14... Any dish below plus a side of your choice (£11 without)

Salt Beef Deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun
Heritage tomatoes toasted sourdough, whipped feta, pesto, shallots
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6

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

West Country Dry-Age Burger pickles, lettuce, tomato, mature cheddar, chorizo jam 23
Teriyaki Glazed Duck Burger leeks, pickled cucumber, plum ketchup 23
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
Garlic & rosemary roasted new potatoes Mac & Cheese
Runner beans, toasted nuts & seeds Heritage tomatoes, red onion, basil, balsamic
Tangzhong dinner rolls, tomato butter & oil Paprika spiced marrow, tahini yogurt, sunflower seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream 9
Dark chocolate nemesis salted caramel, honeycomb 9
Lemon cheesecake blackcurrant compote 9
Lou's Tiramisu 9
Affogato; 2 scoops of vanilla & espresso 7
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes 15
Cheesemakers Special, Sussex 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.