

Thursday Dinner 10th September

Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint, topped with prosecco & soda 12

Mango Picante Margarita Smoked Chilli Tequila, Cointreau, mango, agave, lime, tajin 12

Starters

Pan-fried chicken hearts toasted sourdough, mushrooms, bacon, shallots, balsamic, pan jus 10

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi 11

Pickled beetroot whipped mascarpone, pomegranates, pine nuts 9

Holderness Dressed Crab lemon mayonnaise, bread 18

Heritage tomatoes feta, olive, pesto, sunflower seeds 9

San Danielle Serrano Ham greengages, shaved parmesan, honey 10

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

South Coast Bream Dijon mash, green beans, caper butter 25

Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce 25

Summer greens risotto rocket, parmesan, smoked garlic & parsley oil 24

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 30

for herself. We recommend medium rare. Chimichurri, lambs lettuce

Add garlic king prawns to your steak £7

Suffolk Chicken breast five bean, olive, spinach & chorizo cassoulet 25

Side Dishes

Hand-cut chips, Dorset Sea Salt 5½

Rocket, parmesan, capers, sun blush tomatoes

Duck-fat roast potatoes

Heritage tomatoes, red onion, basil, balsamic

Mac & Cheese

Roasted celeriac, shallots, capers, parsley, lemon

Courgette, chervil, tahini yogurt, sunflower seeds

Malted farmhouse loaf, tomato butter & oil

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream 9

Dark chocolate nemesis salted caramel, honeycomb 9

Lemon cheesecake blackcurrant compote 9

Pavlova cinnamon figs, Chantilly, pistachios 9

Affogato; 2 scoops of vanilla & espresso 7

Eton Mess 9

Lou's Tiramisu 9

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

Greengage fool, almond / Dark chocolate crèmeux, blackberries / 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.