

Sunday Dinner 20th September

Pretty In Pink Malfy Rosa Pink Grapefruit Gin, strawberry-infused Campari, Lillet Rosé, honey, orange bitters	12
Coconut Cartel Roasted Pineapple Tequila, Kalani Coconut Rum, honey, pineapple, lime	12
 Starters	
Yellowtail cured hamachi daikon, pink ginger, soy sauce, wasabi * last three	11
Pan-fried lamb sweetbreads roasted cauliflower puree, chive oil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
Potted Hereford beef onion & mustard jam, toast	10
Prosciutto de Parma Riserva parmesan, figs, rocket, 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)	
Mediterranean Stonebass courgette & leek risotto, parmesan	26
Suffolk Blythburgh pork heart anna potato, green beans, brandy sauce	26
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
Slow cooked pulled venison tagliatelle, green sauce, parmesan	28
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	
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
Gressingham duck breast dijon mash, kale, pan jus *last two	28
 Side Dishes	
	5½
Hand-cut chips, Dorset Sea Salt	
Rocket, parmesan, capers, sun blush tomatoes	
Duck fat roast potatoes	
Mac & Cheese	
Satay cauliflower, spring onion, sesame	
Braised red cabbage, apple, sultanas	
MalTED farmhouse loaf, tomato butter & oil	
Roasted courgette, whipped feta	
 Puddings	
Apple, blackberry & rhubarb crumble custard	8
Dark chocolate nemesis salted caramel, honeycomb, raspberries	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Passion fruit cheesecake	9
Plum frangipane tart custard	9
Mixed berry Eton Mess	9
 Cheese board fig chutney, plum loaf, crackers, celery & grapes	
	15
Lincolnshire Poacher, Barkham Blue, Sussex Brie	
Little Pudding Tea or coffee with a small serving of either	8
Greengage fool, ginger crumb / Dark chocolate crèmeux, blackberries / Lemon posset	
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.