

Thursday Dinner 24th September

Pretty In Pink Malfy Rosa Pink Grapefruit Gin, strawberry-infused Campari, Lillet Rosé, honey, orange bitters	12
Starters	
Seared King scallops carrot maple puree, samphire	18
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Pan-fried lamb sweetbreads roasted cauliflower puree, chive oil	10
Potted Hereford beef onion & mustard jam, toast	10
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
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 Seabass 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
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	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
Suffolk Blythburgh pork belly apples, green beans, honey, cider sauce	25
Side Dishes	
Hand-cut chips, Dorset Sea Salt	5½
Rocket, parmesan, capers, sun blush tomatoes	
New potatoes, mint butter	
Mac & Cheese	
Satay cauliflower, spring onion, sesame	
Braised red cabbage, apple, sultanas	
Tangzhong dinner rolls, tomato butter & oil	
Spiced courgette, whipped feta	
Puddings	
Sticky toffee pudding toffee sauce vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb, raspberries	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Lemon cheesecake blackcurrant compote	9
Plum frangipane tart custard	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.