

Saturday Dinner 26th September

2 course £35

3 course £40

Pretty In Pink Malfy Rosa Pink Grapefruit Gin, strawberry-infused Campari, Lillet Rosé, honey, orange bitters

12

Starters

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

½ Dozen Colchester Pyleet Oysters shallot vinegar, lemon, Tabasco *£8 supplement

Potted Hereford beef onion & mustard jam, toast

Heritage tomatoes feta, olive, pesto, sunflower seeds

Prosciutto de Parma Riserva parmesan, figs, rocket, honey

Scottish Langoustines lemon mayonnaise, bread *£7 supplement

Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley

Mains (include a side dish)

Mediterranean Seabass courgette & leek risotto, parmesan

North Pacific Black Cod cockles, Palourdes Clams, mussels, shallot, parsley, velouté *£7 supplement

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

Suffolk Blythburgh pork heart Dijon mash, kale, brandy sauce

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

Suffolk Blythburgh pork belly apple polenta, salsa verde, cavolo nero

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)

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

Hand-cut chips, Dorset Sea Salt

New potatoes, mint butter

Braised red cabbage

Tangzhong dinner rolls, tomato butter & oil

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

Honey roasted celeriac

Spiced courgette, whipped feta

5½

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

Passion-fruit cheesecake

Lou's Tiramisu

Affogato; 2 scoops of vanilla & espresso

Cheese board fig chutney, plum loaf, crackers, celery & grapes *£6 supplement

Lincolnshire Poacher, Barkham Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Damson fool, ginger crumb/ Dark chocolate crèmeux, blackberries / Lemon posset

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.