

Friday & Saturday Dinner 4th & 5th September

2 course £35 3 course £40

Sarti Party Sarti Rosa, grapefruit, mint, pink grapefruit soda & lemonade

10

East 8 Hold Up

12

Grey Goose Vodka, Aperol, Passoa Passionfruit liqueur, pineapple, lime, fresh mint

Starters

Seared King Scallops carrot & maple puree, samphire *£7 supplement

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

Pickled beetroot whipped mascarpone, pomegranates, pine nuts

Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement

Ribblesdale Crottin goats cheese tomato chutney, basil, olive

San Danielle Serrano Ham greengages, shaved parmesan, honey

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

Mains (include a side dish)

Yellowfin Tuna Nicoise* mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen's egg

*Our tuna is simply seared

Mediterranean Seabass mixed green & chorizo risotto

Creedy carver duck breast pomme mousseline, kale, pan jus *£6 supplement

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

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

Suffolk Blythburgh pork belly green beans, apple, Polebrook honey, cider sauce

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

5½

Hand-cut chips, Dorset Sea Salt

Rocket, parmesan, capers, sun blush tomatoes

Garlic & rosemary roasted new potatoes

Mac & Cheese

Satay celeriac, spring onion, sesame

Heritage tomatoes, red onion, basil, balsamic

Malted farmhouse loaf, tomato butter & oil

Chervil & lemon courgettes, tahini yogurt, sunflower seeds

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis salted caramel, honeycomb

Lemon cheesecake blackcurrant compote

Lou's Tiramisu

Affogato; 2 scoops of vanilla & espresso

Pavlova cinnamon figs, Chantilly, pistachios

Vanilla pannacotta stewed plums

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

Cheesemakers Special, Sussex Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Greengage fool, ginger crumb / Dark chocolate brownie, salted caramel / Custard pannacotta

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.