

Saturday Dinner 5th September

2 course £35 3 course £40

Sarti Party Sarti Rosa, grapefruit, mint, pink grapefruit soda & lemonade 10
East 8 Hold Up Grey Goose Vodka, Aperol, Passoa Passionfruit liqueur, pineapple, lime, fresh mint 12

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

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

5½

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.