

Tuesday Dinner 8th September

Pear Pressure Absolut Pears Vodka, Giffard Poiré Williams, spiced honey, lemon, fresh mint, topped with prosecco & soda	12
Mango Picante Margarita Smoked Chilli Tequila, Cointreau, mango, agave, lime, tajin	12
Starters	
Pan-fried chicken hearts toasted sourdough, mushrooms, bacon, shallots, balsamic, pan jus	10
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
San Danielle Serrano Ham greengages, shaved parmesan, 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)	
Yellowfin Tuna Nicoise* mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen's egg	28
*Our tuna is simply seared	
South Coast Bream Dijon mash, green beans, caper butter	25
Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce	25
Summer greens risotto rocket, parmesan, smoked garlic & parsley oil	24
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	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	
Suffolk Chicken breast five bean, olive, spinach & chorizo cassoulet	25
Side Dishes	5½
Hand-cut chips, Dorset Sea Salt	
Rocket, parmesan, capers, sun blush tomatoes	
Duck-fat roast potatoes	
Heritage tomatoes, red onion, basil, balsamic	
Mac & Cheese	
Roasted celeriac, shallots, capers, parsley, lemon	
Courgette, chervil, tahini yogurt, sunflower seeds	
Malted farmhouse loaf, tomato butter & oil	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Lemon cheesecake blackcurrant compote	9
Pavlova cinnamon figs, Chantilly, pistachios	9
Affogato ; 2 scoops of vanilla & espresso	7
Eton Mess	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Cheesemakers Special, Sussex Blue, Sussex Brie	
Little Pudding Tea or coffee with a small serving of either	8
Greengage fool, almond / Dark chocolate brownie, salted caramel / Custard pannacotta	
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.