

Thursday Lunch 10th September

Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint, topped with prosecco & soda 12

Starters

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

Lunch for £14... Any dish below plus a side of your choice (£11 without)

Suffolk Blythburgh pork belly chorizo mayo, pickled hispi cabbage, sesame, brioche bun
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun
Garlic wild mushrooms spinach, toast, poached hen's egg
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons
 Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6

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
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 30
 for herself. We recommend medium rare. Chimichurri, lambs lettuce
 Add garlic king prawns to your steak £7
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 24

Side Dishes

Hand-cut chips, Dorset Sea Salt 5½
 Rocket, parmesan, capers, sun blush tomatoes
 New potatoes, mint butter
 Courgette, chervil, tahini yogurt, sunflower seeds
 Mac & Cheese
 Roasted celeriac, shallots, capers, parsley, lemon
 Heritage tomatoes, red onion, basil, balsamic 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
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, ginger crumb/ Dark chocolate crèmeux, blackberries / 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.