

Wednesday Lunch 23rd September

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 11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts 9
Pan-fried lamb sweetbreads roasted cauliflower puree, chive oil 10
Potted Hereford beef onion & mustard jam, toast 10
Heritage tomatoes feta, olive, pesto, sunflower seeds 9

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

Salt Beef Deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf

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)

Mediterranean Seabass courgette & leek risotto, parmesan 26

Suffolk Blythburgh pork chop chorizo, shallot, dill, apple pearl barley 25

Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24

Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan 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	Rocket, parmesan, capers, sun blush tomatoes	5½
New potatoes, mint butter	Mac & Cheese	
Spiced courgette, whipped feta	Satay cauliflower, spring onion, sesame	
Braised red cabbage, apple, sultanas	Tangzhong dinner rolls, tomato butter & oil	

Puddings

Sticky toffee pudding toffee sauce vanilla ice cream 9

Dark chocolate nemesis salted caramel, honeycomb, raspberries 9

Affogato; 2 scoops of vanilla & espresso 7

Lou's Tiramisu 9

Lemon cheesecake blackcurrant compote 9

Plum frangipane tart custard 9

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes 15

Lincolnshire poacher, Barkham Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either 8

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

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.