

Saturday Lunch 26th 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
Prawn Cocktail lettuce, tomato, lemon	9
Potted Hereford beef onion & mustard jam, toast	10
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
Prosciutto de Parma Riserva parmesan, figs, rocket, honey	10
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley	9
Sandwiches (served with hand-cut chips)	
Salt Beef Deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf	16
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	16
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	16
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)	
South Coast Bream courgette & leek risotto, parmesan	25
Suffolk Blythburgh pork belly apple polenta, salsa verde, cavolo nero	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 for herself. We recommend medium rare. Chimichurri, lambs lettuce	30
Add garlic king prawns to your steak £7	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Reuben Sandwich smoked brisket pastrami, sauerkraut, Ogleshiel cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich	25
Side Dishes	
Hand-cut chips, Dorset Sea Salt	5½
New potatoes, mint butter	
Spiced courgette, whipped feta	
Braised red cabbage, apple, sultanas	
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Sugar snaps, toasted nuts & seeds	
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 *last two	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	
Lincolnshire Poacher, Barkham Blue, Sussex Brie	15
Little Pudding Tea or coffee with a small serving of either	
Greengage fool, ginger crumb / Dark chocolate crèmeux, blackberries / Lemon posset	8
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.