

Thursday Dinner 1st October

Pretty In Pink Malfy Rosa Pink Grapefruit Gin, strawberry-infused Campari, Lillet Rosé, honey, orange bitters	12
Coconut Cartel Roasted Pineapple Tequila, Kalani Coconut Rum, honey, pineapple, lime	12
Starters	
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
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
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 chorizo, mixed greens, tomato salsa	25
North Pacific Black Cod dill potato cake, velouté, tomato & prawn butter	33
Suffolk Blythburgh pork shoulder apple polenta, kale, salsa verde	25
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	
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
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	
New potatoes, mint butter	
Mac & Cheese	
Spiced courgette, whipped feta	
Mange-tout, toasted nuts & seeds	
Cauliflower satay, spring onions, sesame & nigella	
Tangzhong dinner rolls, tomato butter & oil	
Puddings	
Dark chocolate nemesis salted caramel, honeycomb, raspberries	9
Affogato ; 2 scoops of vanilla & espresso	7
Passion fruit cheesecake	9
Lemon posset Chantilly, raspberries	9
Plum jam roly-poly custard	8
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
Damson 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.