

# Friday & Saturday Dinner 2<sup>nd</sup> & 3<sup>rd</sup> October

2 course £35

3 course £40

**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

**½ Dozen Colchester Pyleet Oysters** shallot vinegar, lemon, Tabasco \*£8 supplement

**Potted Hereford beef** onion & mustard jam, toast

**Heritage tomatoes** feta, olive, pesto, sunflower seeds

**Prosciutto de Parma Riserva** parmesan, figs, rocket, honey

**Scottish Langoustines** lemon mayonnaise, bread \*£7 supplement

**Harissa-spiced roast cauliflower** whipped aubergine, flaked almonds, parsley

## Mains (include a side dish)

**Mediterranean Seabass** chorizo, mixed greens, tomato salsa

**Scottish Halibut** cockles, Palourdes Clams, mussels, shallot, parsley, velouté \*£7 supplement

**Pan-fried gnocchi** tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan

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

**Suffolk Blythburgh pork cutlet** baby carrots, greens, shallot, quince puree

**Hereford Beef 12oz sirloin steak** mushrooms, tomato, red onion, peppercorn sauce \*£8 supplement

**Hereford Beef 100z hanger steak** prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce

Add garlic king prawns to your steak £7

## Burgers (hand-cut chips, brioche bun, coleslaw)

**Plant Based Burger** pickles, lettuce, tomato, mature cheddar, garlic mayo

**Cheese Burger** home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce

Hereford beef steak mince patty, a blend of 80% chuck and 20% rib

Double up your burger £4, add a fried egg £2

## Side Dishes

Hand-cut chips, Dorset Sea Salt

New potatoes, mint butter

Spiced courgette, whipped feta

Tangzhong dinner rolls, tomato butter & oil

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

Mange-tout, toasted nuts & seeds

Cauliflower satay, spring onions, sesame & nigella

5½

## Puddings

**Sticky toffee pudding** toffee sauce, vanilla ice cream

**Dark chocolate nemesis** salted caramel, honeycomb

**Passion-fruit cheesecake**

**Lou's Tiramisu**

**Affogato**; 2 scoops of vanilla & espresso

**Lemon posset** Chantilly, raspberries

**Treacle & pecan tart** Dorset clotted cream

**Cheese board** fig chutney, plum loaf, crackers, celery & grapes \*£6 supplement

Lincolnshire Poacher, Barkham Blue, Sussex Brie

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

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

**All the little puddings** the 3 small puddings above\* £6 supplement

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.