

Saturday Dinner 3rd October

2 course £35 3 course £40

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

½ Dozen Colchester Pyfleet 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, quince, rocket, honey

Scottish Langoustines lemon mayonnaise, bread *£8 supplement

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

Mains (include a side dish)

Mediterranean Seabass chorizo, mixed greens, tomato salsa

Wild mushroom, leek & truffle risotto poached hen's egg, parmesan

Scottish Halibut cockles, Palourdes Clams, mussels, shallot, parsley, velouté *£8 supplement

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

Suffolk Blythburgh pork chop baby carrots, greens, shallot, quince puree

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

Hereford Beef 10oz 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

Roasted squash, tahini yoghurt, pomegranates

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

Treacle & pecan tart Dorset clotted cream

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

Lincolnshire Poacher, Driftwood, 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.