

Tuesday Dinner 6th 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
½ Dozen Colchester Pyefleet Oysters shallot vinegar, lemon, Tabasco*last two	18
Potted Hereford beef onion & mustard jam, toast	10
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
Scottish Langoustines lemon mayonnaise, bread	18
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)	
Mediterranean Seabass chorizo & mixed green risotto, tomato salsa	26
Suffolk Blythburgh pork chop apple polenta, kale, green sauce	25
Scottish Halibut cockles, Palourdes Clams, mussels, shallot, parsley, velouté	33
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	
Duck-fat roast potatoes	
Mac & Cheese	
Roasted squash, tahini yoghurt, pomegranates	
Norfolk carrots & kale, maple	
Tangzhong dinner rolls, tomato butter & oil	
Puddings	
Bread & butter pudding vanilla custard	8
Affogato ; 2 scoops of vanilla & espresso	7
Passion fruit cheesecake	9
Lou's Tiramisu	9
Treacle & pecan tart clotted cream	9
Cheese board fig chutney, plum loaf, crackers, celery & grapes	15
Lincolnshire Poacher, Driftwood, Dorset Blue Vinny	
Little Pudding Tea or coffee with a small serving of either	8
Damson fool, ginger crumb / Sticky toffee pudding, clotted cream / Glazed quince tart	
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.