

Sunday Lunch 27th April

2 course £29 3 course £33

Starters

Seared King Scallops Norfolk carrot & maple, samphire *£6 supplement

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Fattorie burrata red pepper chilli jam, olive, basil, toast

Ashby Farm asparagus wild garlic butter, poached hen's egg

Datterino tomatoes muhammara, peppers, multi-seed cracker, sauce de persil

Hereford Beef, pistachio & calves liver terrine Egyptian Cream milk stout onions

Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket

Mains (include a side dish)

North East Atlantic Cod chorizo, courgette, tomato, sweetcorn, lemon & parsley crumb

Miso roasted celeriac potato pave, green tahini, spring onion, pickled chillies,

sesame & nigella seeds, poached hen's egg

Cranoe Farm rack of lamb dauphinoise potatoes, green beans, redcurrant sauce *£6 supplement

Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep

for herself. We recommend medium rare. Chimichurri, watercress

Add garlic king prawns to your steak £7

Portobello mushroom, pepper & dauphinoise potato pie carrot puree, broccoli, redcurrant sauce

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Butternut squash & sage risotto spinach, parmesan

Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing,

house-baked rye bread. NYC style pastrami sandwich, simply served with a pickle on the side

Burgers (hand-cut chips, coleslaw, house-baked brioche bun)

Venison Burger pickles, lettuce, tomato, pickled cabbage, Mayfield Swiss cheese, raita

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

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink

Tamworth loin of pork apple sauce

Yorkshire pudding, duck-fat roast potatoes, Norfolk carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock

Cauliflower Cheese for two £8

Side Dishes

Hand-cut chips, Maldon Sea Salt

Mac & Cheese

Tangzhong dinner rolls, tomato butter & oil

Rose harissa aubergine, spring onions, sour cream

Mixed salad

Duck-fat roast potatoes

Sunday veg

Peas, broad beans, sweetcorn, pink peppercorn

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate nemesis honeycomb, salted caramel, raspberries

Caramelised banana ginger crumb, brandy snap, Chantilly, hazelnuts, toffee sauce

Vanilla Basque cheesecake blackcurrant compote

Rhubarb & custard tart vanilla crème fraîche

Affogato; 2 scoops of vanilla & espresso

Lou's Tiramisu

Apple & rhubarb crumble custard

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes

Tomme D'Ariondaz, Ewe Eat Me, Pevensey Blue *£6 supplement

Little Pudding Tea or coffee with a small serving of either

Gypsy Tart / Biscoff mousse / Dark chocolate Rocky Road

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.