

Sunday Lunch 30th November

Bramble Fizz Mee Blueberry Gin, Cassis, lemon juice, prosecco	11
Carajillo Kraken Coffee Rum, Licor 43, espresso	11
Starters	
Seared king scallops carrot & maple puree, samphire	16
Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	10
Spiced celeriac tzatziki, chervil, pomegranates	8
Pickled red beetroot whipped mascarpone, pine nuts, pomegranates, rocket	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Prawn Cocktail lollo biondi, cocktail sauce	8
Pan-fried ox tongue pickled red cabbage	10
Mains (include a side dish)	
Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb	24
Pan-fried gnocchi courgette, kale, pine nuts, olives, tomato, spiced butter, parmesan	22
Venison faggot carrot puree, toasted almonds	24
West Country dry-aged 16oz T-bone steak garlic butter tenderstem broccoli	40
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	27
Add garlic king prawns to your steak £7	
Locally shot Pheasant breast truffle potato mousseline, kale, pan jus	26
Celeriac fondant sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce	22
pickled red chillies, parmesan crisp	
Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich, simply served with a pickle on the side	25
Burgers (hand-cut chips, house-baked brioche bun, coleslaw)	
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	19
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	23
Tamworth pork shoulder apple sauce	21
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	5
Mac & Cheese	
Duck-fat roast potatoes	
Sugar snaps, toasted nuts & seeds	
Rocket, parmesan, capers, sun blush tomatoes	
Sunday roast veg	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
Puddings	
Apple & blackberry crumble custard	8
Dark chocolate nemesis honeycomb, salted caramel, raspberries	9
Affogato ; 2 scoops of vanilla & espresso	6
Damson pavlova Chantilly, pistachio brittle	8
Lou's Tiramisu	9
Pistachio Basque cheesecake strawberry puree	9
Greengage steamed sponge custard	8
Cheese board crab apple jelly, plum loaf, crackers, celery & grapes	14
Cheesemakers special, Pevensey Blue, Sussex Brie	
Little Pudding Tea or coffee with a small serving of either	7
Damson fool, ginger crumb / Dark chocolate Rocky Road / Sticky toffee pudding, clotted cream	
All the little puddings the 3 small puddings above	15

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.