

# Sunday Lunch 11<sup>th</sup> January

<b>Carajillo</b> Kraken Coffee Rum, Licor 43, Espresso	11
<b>Midnight Negroni</b> winter spiced gin, Campari, sweet vermouth, Frangelico, chocolate bitters	11
<b>Starters</b>	
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>NVB Welsh Rarebit</b> Egyptian Cream milk stout onions, fried hen's egg	9
<b>Pickled baby beetroot</b> whipped mascarpone, dukkah, pomegranates, rocket	9
<b>Fattorie Burrata</b> red pepper chilli jam, black olive, basil, toast	10
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Dill salmon gravadlax</b> celeriac remoulade	9
<b>White onion &amp; Brie soup</b> house baked bread	8
<b>Pan-fried sweetbreads</b> pancetta, spinach puree	9
<b>Mains (include a side dish)</b>	
<b>Mediterranean Seabass</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Celeriac fondant</b> sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce pickled red chillies, parmesan crisp	22
<b>Venison ragu</b> fresh pappardelle pasta, green sauce, parmesan	28
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22
<b>Hereford Beef 10oz hanger steak</b> 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	27
<b>Suffolk chicken breast</b> mash, sauce forestiere, kale	25
<b>Burgers (hand-cut chips, house-baked brioche bun, coleslaw)</b>	
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger</b> 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	19
<b>Sunday Roast</b>	
<b>Hereford sirloin of beef</b> horseradish sauce; our beef is served pink	23
<b>Tamworth pork shoulder</b> apple sauce Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock	21
<b>Cauliflower Cheese</b> for two £8	
<b>Side Dishes</b>	
Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	Rocket, parmesan, capers, sun blush tomatoes
Duck-fat roast potatoes	Creamed brussel sprouts, bacon
Sunday roast veg	Tangzhong dinner rolls, tomato butter & oil
	Tomato, red onion, basil & balsamic
<b>Puddings</b>	
<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9
<b>Dark chocolate nemesis</b> cherries, Biscoff crumb, almonds	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Strawberry fool</b> ginger crumb	8
<b>Eton Mess</b>	8
<b>Vanilla Basque cheesecake</b> raspberry puree	9
<b>Blackberry steamed sponge</b> custard	8
<b>Cheese board</b> crab apple jelly, plum loaf, crackers, celery & grapes Woodside Red, Pevensey Blue, Lord London	14
<b>Little Pudding</b> Tea or coffee with a small serving of either Lemon posset / Dark chocolate nemesis, honeycomb / Cherry & almond frangipane	7
<b>All the little puddings</b> 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.