

Sunday Dinner 8th February

Paloma Picante	Tequila Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime	11
Pear Pressure	Poire William Pear Liquor, Absolut Pear Vodka, Vanilla syrup, Prosecco, soda, lemon	11
Starters		
Seared king scallops	carrot & maple puree, samphire	16
Yellowfin tuna sashimi	daikon, pink ginger, soy sauce, wasabi	10
Pickled beetroot	whipped mascarpone, pine nuts, rocket	9
Chicken liver & foie gras pate	greengage jam, toast	9
Cured Tamworth Coppa	rocket, capers	10
Ribblesdale Crotin goats cheese	pear chutney, fig	9
Prawn Cocktail	lettuce, tomato, cocktail sauce	8
Burgers (hand-cut chips, house-baked brioche, coleslaw)		
Plant-Based Burger	pickles, lettuce, tomato, mature cheddar, garlic mayo	18
Cheese Burger	smoked 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		
Mains (include a side dish)		
Mediterranean Seabass	mixed greens, chorizo, tomato salsa, herb crumb	25
Celeriac fondant	sauerkraut & apple rosti, Roscoff onion, pickled shimeji & celeriac, teriyaki sauce	22
pickled red chillies, parmesan crisp		
Hereford Beef fillet medallions	garlic mushrooms, fondant potato, bearnaise	39
Locally shot pheasant	truffle mousseline, kale, pan jus *last one	28
Courgette, pea & mint risotto	poached hen's egg, parmesan	22
Suffolk Blythburgh pork belly	chive mash, red cabbage, honey & mustard sauce	23
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	27
Add garlic king prawns to your steak £7		
Side Dishes		
Hand-cut chips, Maldon Sea Salt		5
Rocket, parmesan, capers, sun blush tomatoes		
Mac & Cheese		
Norfolk carrots & kale		
Duck-fat roast potatoes		
Tangzhong dinner rolls, tomato butter & oil		
Miso roasted cauliflower, sesame		
Tomato, red onion, basil & balsamic		
Puddings		
Dark chocolate nemesis	salted caramel, raspberries, honeycomb	9
Syrup steamed sponge pudding	custard	8
Affogato ; 2 scoops of vanilla & espresso		6
Basque vanilla cheesecake	raspberry puree	9
Lemon posset	Chantilly, raspberries	9
Treacle & pecan tart	Dorset clotted cream	9
Bread & butter pudding	vanilla custard	8
Cheese board	apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Sussex Blue, Lord London		
Little Pudding	Tea or coffee with a small serving of either	7
Mixed berry fool / White chocolate & cranberry cookie dough / Lemon tart, Italian meringue		
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.