

# Sunday Dinner 8<sup>th</sup> February

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| <b>Paloma Picante</b> Tequilla Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime   | 11 |
| <b>Pear Pressure</b> Poire William Pear Liqueur, Absolut Pear Vodka, Vanilla syrup, Prosecco, soda, lemon  | 11 |
| Starters   |    |
| <b>Seared king scallops</b> carrot & maple puree, samphire   | 16 |
| <b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi   | 10 |
| <b>Pickled beetroot</b> whipped mascarpone, pine nuts, rocket  | 9  |
| <b>Chicken liver &amp; foie gras pate</b> greengage jam, toast   | 9  |
| <b>Cured Tamworth Coppa</b> rocket, capers   | 10 |
| <b>Ribblesdale Crotin goats cheese</b> pear chutney, fig   | 9  |
| <b>Prawn Cocktail</b> lettuce, tomato, cocktail sauce  | 8  |
| Burgers (hand-cut chips, house-baked brioche, coleslaw)  |    |
| <b>Plant-Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo  | 18 |
| <b>Cheese Burger</b> 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)  |    |
| <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  | 22 |
| pickled red chillies, parmesan crisp   |    |
| <b>Hereford Beef fillet medallions</b> garlic mushrooms, fondant potato, bearnaise   | 39 |
| <b>Locally shot pheasant</b> truffle mousseline, kale, pan jus *last one   | 28 |
| <b>Courgette, pea &amp; mint risotto</b> poached hen's egg, parmesan   | 22 |
| <b>Suffolk Blythburgh pork belly</b> chive mash, red cabbage, honey & mustard sauce  | 23 |
| <b>Hereford Beef 100z hanger steak</b> 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  |    |
|  | 5  |
| Hand-cut chips, Maldon Sea Salt  |    |
| 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   |    |
| <b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb   | 9  |
| <b>Syrup steamed sponge pudding</b> custard  | 8  |
| <b>Affogato</b> ; 2 scoops of vanilla & espresso   | 6  |
| <b>Basque vanilla cheesecake</b> raspberry puree   | 9  |
| <b>Lemon posset</b> Chantilly, raspberries   | 9  |
| <b>Treacle &amp; pecan tart</b> Dorset clotted cream   | 9  |
| <b>Bread &amp; butter pudding</b> vanilla custard  | 8  |
| <b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes   | 14 |
| Woodside Red, Sussex Blue, Lord London   |    |
| <b>Little Pudding</b> Tea or coffee with a small serving of either   | 7  |
| Mixed berry fool / White chocolate & cranberry cookie dough / Lemon tart, Italian meringue   |    |
| <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.