

Sunday Lunch 1st February

Carajillo	Kraken Coffee Rum, Licor 43, Espresso	11
Midnight Negroni	winter spiced gin, Campari, sweet vermouth, Frangelico, chocolate bitters	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 pate	greengage jam, toast	9
Pata Negra Iberian Paleta Jamon	garlic toasted sourdough	16
Ribblesdale Crotin goats cheese	pear chutney, fig	9
Prawn Cocktail	lettuce, Marie Rose sauce	8
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		
South Devon Ray Wing	caper, lemon & parsley butter	33
Locally shot pheasant	truffle mousseline, kale, pan jus	28
St Austell Mussels	served in creamy mariniere sauce or garlic & white wine	24
Wild mushroom & spinach risotto	poached hen's egg, parmesan	22
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
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 loin	apple sauce	21
Yorkshire pudding, duck-fat roast potatoes, 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	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Sugar snaps, toasted nuts & seeds	
Duck-fat roast potatoes	Tangzhong dinner rolls, tomato butter & oil	
Sunday roast veg	Tomato, red onion, basil & balsamic	
Puddings		
Dark chocolate nemesis	salted caramel, raspberries, honeycomb	9
Greengage steamed sponge pudding	custard	8
Affogato ; 2 scoops of vanilla & espresso		6
Lou's Tiramisu		9
Basque vanilla cheesecake	raspberry puree	9
Lemon posset	Chantilly, raspberries	9
Dark chocolate & dulce de leche tart	pouring cream	9
Spotted dick	vanilla custard	8
Cheese board	apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Pevensey Blue, Lord London		
Little Pudding	Tea or coffee with a small serving of either	7
Mixed berry fool / White chocolate & cranberry cookie dough / 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.