

# Sunday Lunch 1<sup>st</sup> February

<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>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 pate</b> greengage jam, toast	9
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Ribblesdale Crotin goats cheese</b> pear chutney, fig	9
<b>Prawn Cocktail</b> lettuce, Marie Rose sauce	8
<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>South Devon Ray Wing</b> caper, lemon & parsley butter	33
<b>Locally shot pheasant</b> truffle mousseline, kale, pan jus	28
<b>St Austell Mussels</b> served in creamy marinere sauce or garlic & white wine	24
<b>Wild mushroom &amp; spinach risotto</b> poached hen's egg, parmesan	22
<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
<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	19
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib Double up your burger £4, add a fried egg £2	
<b>Sunday Roast</b>	
<b>Hereford sirloin of beef</b> horseradish sauce; our beef is served pink	23
<b>Tamworth pork loin</b> 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	
<b>Side Dishes</b>	
Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	
Duck-fat roast potatoes	
Sunday roast veg	
Rocket, parmesan, capers, sun blush tomatoes	
Sugar snaps, toasted nuts & seeds	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
<b>Puddings</b>	
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Greengage steamed sponge pudding</b> custard	8
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lou's Tiramisu</b>	9
<b>Basque vanilla cheesecake</b> raspberry puree	9
<b>Lemon posset</b> Chantilly, raspberries	9
<b>Dark chocolate &amp; dulce de leche tart</b> pouring cream	9
<b>Spotted dick</b> vanilla custard	8
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Pevensey 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 / Sticky toffee pudding, clotted cream	
<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.