

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

<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
<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 &amp; foie gras 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, tomato, cocktail 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>Locally shot pheasant</b>	fondant potato, kale, pan jus	28
<b>St Austell Mussels</b>	served in creamy mariniere sauce or garlic & white wine	24
<b>Courgette, pea &amp; mint 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 Add garlic king prawns to your steak £7	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 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
Cauliflower Cheese for two £8		
<b>Side Dishes</b>		5
Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	Jerusalem artichokes, chive yoghurt	
Duck-fat roast potatoes	Tangzhong dinner rolls, tomato butter & oil	
Sunday roast veg	Tomato, red onion, basil & balsamic	
<b>Puddings</b>		
<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>Lou's Tiramisu</b>		9
<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 Woodside Red, Sussex Blue, Lord London	14
<b>Little Pudding</b>	Tea or coffee with a small serving of either Mixed berry fool / White chocolate & cranberry cookie dough / Lemon posset	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.