

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

<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> sweet onion, toast	9	
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16	
<b>Ribblesdale Crotin goats cheese</b> tomato chutney, olive, basil	9	
<b>Prawn cocktail</b> lettuce, cocktail sauce	8	
<b>Mains (include a side dish)</b>		
<b>North East Atlantic Hake</b> mixed greens, chorizo, tomato salsa, herb crumb	25	
<b>Roasted celeriac</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22	
<b>St Austell Mussels</b> served in creamy marinere sauce or garlic & white wine	24	
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23	
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	22	
<b>Hereford Beef 10oz 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		
<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 shoulder</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	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	
<b>Puddings</b>		
<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	9	
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9	
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6	
<b>Lou's Tiramisu</b>	9	
<b>Lemon posset</b> Chantilly cream	8	
<b>Basque vanilla cheesecake</b> raspberry puree	9	
<b>Bread &amp; butter pudding</b> vanilla custard	8	
<b>Cheese board</b> pear chutney, plum loaf, crackers, celery & grapes	14	
Cheesemakers Special, Sussex Blue, Baron Bigod		
<b>Little Pudding</b> Tea or coffee with a small serving of either	7	
Mixed berry fool / White chocolate & cranberry cookie dough / Lemon meringue tart		
<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.