

Sunday Lunch 15th February

Paloma Picante	Tequila Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime	11
Pear Pressure	Poire William Pear Liquor, Absolut Pear Vodka, Vanilla syrup, Prosecco, soda, lemon	11
Starters		
Seared king scallops	carrot & maple puree, samphire	16
Slow braised venison	crumpet, pickled onion	10
Yellowfin tuna sashimi	daikon, pink ginger, soy sauce, wasabi	10
Pickled beetroot	whipped mascarpone, pine nuts, rocket	9
Chicken liver & foie gras pate	sweet onion, toast	9
Pata Negra Iberian Paleta Jamon	garlic toasted sourdough	16
Ribblesdale Crotin goats cheese	pear chutney, fig	9
Prawn Cocktail	lettuce, tomato, cocktail 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 pickled red chillies, parmesan crisp	22
St Austell Mussels	served in creamy marinere sauce or garlic & white wine	24
Mushroom & tarragon ravioli	chive beurre blanc, parmesan	22
Creedy Carver duck breast	fondant potato, braised leeks, pan jus	28
Cornish Crab & pancetta risotto	peas, mascarpone, tomato	24
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
Add garlic king prawns to your steak £7		
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 shoulder	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	
Mac & Cheese	Jerusalem artichokes, chive yoghurt	
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
Syrup steamed sponge pudding	custard	8
Affogato	2 scoops of vanilla & espresso	6
Lou's Tiramisu		9
Basque vanilla cheesecake	raspberry puree	9
Lemon meringue tart		9
Bread & butter pudding	vanilla custard	8
Cheese board	apricot & orange chutney, plum loaf, crackers, celery & grapes	14
Woodside Red, Sussex Blue, Lord London		
Little Pudding	Tea or coffee with a small serving of either	7
Mixed berry fool / Dark Chocolate delice, honeycomb / 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.		