

Sunday Lunch 15th February

Paloma Picante Tequilla Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime 11

Pear Pressure Poire William Pear Liqueur, 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 22

pickled red chillies, parmesan crisp

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 100z hanger steak prized for its flavour, the cut the butcher would keep 27

for herself. We recommend medium rare. Chimichurri, lamb's lettuce

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 5

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.