

Sunday Lunch 22nd 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	
Whipped duck livers sweet onion, toast	9	
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16	
Ribblesdale Crotin goats cheese tomato chutney, olive, basil	9	
Prawn cocktail lettuce, cocktail sauce	8	
Mains (include a side dish)		
Boscattle Cornish Trout mixed greens, chorizo, tomato salsa, herb crumb	25	
Scottish Halibut leek pancake, kale, Cornish crab & prawn butter	33	
Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22	
St Austell Mussels served in creamy marinere sauce or garlic & white wine	24	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23	
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan, sriracha butter	22	
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	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	
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	
Vanilla pannacotta berry compote	9	
Basque vanilla cheesecake raspberry puree	9	
Burnt honey tart Dorset clotted cream	9	
Bread & butter pudding vanilla custard	8	
Cheese board pear chutney, plum loaf, crackers, celery & grapes	14	
Cheesemakers Special, Sussex Blue, Baron Bigod		
Little Pudding Tea or coffee with a small serving of either	7	
Mixed berry fool / White chocolate & cranberry cookie dough / Butterscotch mousse, candied pecans		
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.