

# Sunday Dinner 22<sup>nd</sup> March

<b>The Savoury Martini</b> Basil-infused Absolut Vodka, Dry Vermouth, olive brine, olive bitters, lemon oil, fresh basil	12
<b>Mum's The Word</b> Hendricks Gin, strawberry, prosecco, soda	11

## Starters

<b>Yellowfin tuna tartare</b> daikon, pink ginger, soy sauce, wasabi, sesame & nigella seeds	11
<b>Chicken liver &amp; foie gras pate</b> greengage ketchup, toast	8
<b>Fattorie burrata</b> red pepper chilli jam, olive, basil, toast	10
<b>Pan fried sweetbreads</b> pancetta, spinach puree	10
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9
<b>Hereford carpaccio of beef</b> rocket, parmesan	11
<b>Prawn cocktail</b> lettuce, cocktail sauce	8

## Mains (include a side dish)

<b>Mediterranean Seabass</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Roasted celeriac</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	23
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	23
<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 Add garlic king prawns to your steak £7	30
<b>St Austell Mussels</b> served in creamy marinere sauce or garlic & white wine	24
<b>Braised feather blade of beef</b> mustard mash, braised red cabbage *last two	28

## Burgers (hand-cut chips, house-baked brioche bun, coleslaw)

<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	20
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib Double up your burger £4, add a fried egg £2	

## Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Braised red cabbage	
Duck-fat roast potatoes	
Sugar snaps, toasted nuts & seeds	

## Puddings

<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	7
<b>Treacle &amp; pecan tart</b> Dorset clotted cream	10
<b>Bread &amp; butter pudding</b> vanilla custard	8
<b>Lou's Tiramisu</b>	9
<b>Lemon posset</b> Chantilly cream	9

<b>Cheese board</b> apricot chutney, plum loaf, crackers, celery & grapes	15
Cheesemakers Special, Sussex Blue, Baron Bigod	

<b>Little Pudding</b> Tea or coffee with a small serving of either Damson fool / Dark chocolate & caramel mousse / lemon posset	8
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<b>All the little puddings</b> the 3 small puddings above	18
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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.