

Tuesday Dinner 3rd March

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

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Pickled beetroot whipped mascarpone, pine nuts, rocket, pomegranates	9
Devilled duck livers toasted sourdough	8
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Ribblesdale Crotin goats cheese tomato chutney, olive, basil	9
Juniper cured gravadlax celeriac remoulade	9

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb	25
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
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	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	
Hereford Beef 12oz sirloin steak mushrooms, tomato, red onion, peppercorn sauce	35
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23

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	

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Maple roast carrots	
Duck-fat roast potatoes	
Cauliflower cheese	
Tomato, red onion, basil & balsamic	

Puddings

Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	6
Lemon posset Chantilly cream	8
Treacle & pecan 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 / Sticky toffee pudding, clotted cream	

All the little puddings the 3 small puddings above	15
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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.