

Sunday Lunch 8th March

The Savoury Martini Basil-infused Absolut Vodka, Dry Vermouth, olive brine, olive bitters, lemon oil, fresh basil 12

Pretty Rhude Spirtz Fennel-infused Botanist Gin, Martini Bianco, Prosecco St Germain, rhubarb, orange bitters, lemon 11

Starters

Pickled beetroot whipped mascarpone, pine nuts, rocket, pomegranates 9

Chicken liver & foie gras pate sweet onion, toast 9

Pata Negra Iberian Paleta Jamon garlic toasted sourdough 16

Devilled duck gizzards sourdough toast 9

Ribblesdale Crotin goats cheese tomato chutney, olive, basil 9

Prawn cocktail lettuce, cocktail sauce 8

Juniper cured salmon celeriac remoulade 9

Mains (include a side dish)

North East Atlantic Cod mixed greens, chorizo, tomato salsa, herb crumb 25

Roasted celeriac potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 22

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 23

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 27

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

Add garlic king prawns to your steak £7

St Austell Mussels served in creamy marinere sauce or garlic & white wine 24

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 5

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

Sugar snaps, toasted nuts & seeds

Duck-fat roast potatoes

Sunday roast veg

Tomato, red onion, basil & balsamic

Puddings

Dark chocolate nemesis salted caramel, raspberries, honeycomb 9

Affogato; 2 scoops of vanilla & espresso 6

Sticky toffee pudding toffee sauce, vanilla ice cream 9

Basque vanilla cheesecake raspberry puree 9

Bread & butter pudding vanilla custard 8

Cheese board apricot 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

Strawberry fool / Dark chocolate & caramel mousse / Tiramisu

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.