

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	
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
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
Ribblesdale Crotin goats cheese tomato chutney, olive, basil	9
Juniper cured smoked 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
Wild mushroom & truffle risotto spinach, poached hen's egg, 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	
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
Mixed salad	
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
Lemon posset Chantilly cream	8
Basque vanilla cheesecake raspberry puree	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 / 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.