

# Sunday Lunch 1<sup>st</sup> March

<b>Paloma Picante</b> Tequilla Blanco, Aperol, grapefruit soda, ginger, jalapeno, lime	11
<b>Pear Pressure</b> Poire William Pear Liqueur, Absolut Pear Vodka, Vanilla syrup, Prosecco, soda, lemon	11
<b>Starters</b>	
<b>Yellowfin tuna sashimi</b> daikon, pink ginger, soy sauce, wasabi	10
<b>Pickled beetroot</b> whipped mascarpone, pine nuts, rocket, pomegranates	9
<b>Chicken liver &amp; foie gras pate</b> sweet onion, toast	9
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Ribblesdale Crotin goats cheese</b> tomato chutney, olive, basil	9
<b>Juniper cured smoked salmon</b> celeriac remoulade	9
<b>Mains</b> (include a side dish)	
<b>North East Atlantic Hake</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Roasted celeriac</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	22
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	23
<b>Wild mushroom &amp; truffle risotto</b> spinach, poached hen's egg, parmesan	22
<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	27
Add garlic king prawns to your steak £7	
<b>Reuben Sandwich</b> smoked brisket pastrami, sauerkraut, Ogleshield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich, simply served with a pickle on the side	25
<b>Burgers</b> (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	19
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
Double up your burger £4, add a fried egg £2	
<b>Sunday Roast</b>	
<b>Hereford sirloin of beef</b> horseradish sauce; our beef is served pink	23
<b>Tamworth pork shoulder</b> 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	
<b>Side Dishes</b>	
Hand-cut chips, Maldon Sea Salt	Mixed salad
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
<b>Puddings</b>	
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	6
<b>Lemon posset</b> Chantilly cream	8
<b>Treacle &amp; pecan tart</b> Dorset clotted cream	9
<b>Bread &amp; butter pudding</b> vanilla custard	8
<b>Cheese board</b> pear chutney, plum loaf, crackers, celery & grapes	14
Cheesemakers Special, Sussex Blue, Baron Bigod	
<b>Little Pudding</b> Tea or coffee with a small serving of either	7
Mixed berry fool / Tiramisu / Sticky toffee pudding, clotted cream	
<b>All the little puddings</b> 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.