

Saturday Dinner 25th April

2 course £35 3 course £40

Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, Prosecco, lemon, mint 11
Stone Cold Sour Vanilla-infused Rémy Martin, apricot, lemon, Angostura Bitters 12

Starters

Ashby Farm Asparagus poached hen's egg, parsley & garlic oil
Seared king scallops maple carrot puree, samphire *£6 supplement
Lamb sweetbreads pancetta, spinach puree
Ribblesdale crottin goats cheese tomato chutney, olives, basil
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement
Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket

Mains (include a side dish)

South Coast Bream mixed greens, chorizo, tomato salsa, herb crumb
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan
West Country Lebanese spiced pulled lamb radicchio, baby gem, pickled cucumbers, feta, red onion, tomatoes, pomegranates molasses dressing, almonds, flat bread
Suffolk Blythburgh pork chop apple, green beans & Polebrook honey, cider sauce
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies
Gressingham duck breast pomme mousseline, kale, pan jus *£6 supplement
Hereford Beef 12oz sirloin steak mushrooms, tomato, red onion, bearnaise sauce *£8 supplement
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
Add garlic king prawns to your steak £7

Burgers (hand-cut chips, brioche bun, coleslaw)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce
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	Mac & Cheese	5
Roasted celeriac, honey & mustard, spring onion	New potatoes, mint butter	
Peas, broad beans, sweetcorn, Szechwan peppercorns	Tomato, red onion, basil & balsamic	
Tangzhong dinner rolls, tomato butter & oil	Rocket, parmesan, capers, sun blush tomatoes	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, honeycomb, raspberries
Affogato; 2 scoops of vanilla & espresso
Lou's Tiramisu
Lemon posset Chantilly
Rhubarb frangipane vanilla crème fraiche
Vanilla Basque cheesecake raspberry puree

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes *£6 supplement
Woodside Red, Sussex Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either
Strawberry fool / dark chocolate nemesis & honeycomb / lemon posset

All the little puddings the 3 small puddings above *£6 supplement

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.