

Sunday Dinner 5th April

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

Prawn Cocktail lettuce, tomato, lemon	9
Treacle-cured Cornish Boscastle trout celeriac remoulade	11
Ashby Farm Asparagus poached hen's egg, wild garlic oil	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Chicken liver & foie gras pate toast, sweet onion	8
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16

Mains (include a side dish)

Mediterranean Seabass mixed greens, chorizo, tomato salsa, herb crumb	25
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	23
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	30
Add garlic king prawns to your steak £7	

Sunday Roast

Tamworth pork shoulder apple sauce	22
Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock	

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

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	19
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	20
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
Double up your burger £4, add a fried egg £2	

Cauliflower Cheese for two £9

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Roasted celeriac, honey & mustard, spring onion	
Duck-fat roast potatoes	
Sunday roast veg	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	

Puddings

Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Three scoops of ice cream warm toffee sauce	8
Bread & butter pudding custard	8
Lou's Tiramisu	9
Lemon posset Chantilly cream	9
Vanilla Basque cheesecake raspberry puree	9
Cheese board apricot chutney, plum loaf, crackers, celery & grapes	15
Batch Farm Cheddar, Sussex Blue, Sussex Brie	

Little Pudding Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate delice, honeycomb / lemon posset	
All the little puddings the 3 small puddings above	18

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.