

Easter Monday Lunch 6th April

Starters

Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	11
Ribblesdale Crottin goat's cheese sweet pepper chilli jam, olive, basil	10
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
Hereford beef mince toasted sourdough, horseradish	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16

Sandwiches (all served with hand cut chips)

Hereford roast sirloin rocket, horseradish, sweet onion, malted bloomer	15
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	15
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	15

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	

Mains (include a side dish)

North East Atlantic Pollock pomme mousseline, kale, prawn & treacle trout parsley cream	25
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Tuna niçoise green beans, spinach, olives, minted new potatoes, tomatoes, anchovies, hen's egg	25
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Suffolk Blythburgh pork chop apple, green beans & Polebrook honey, cider sauce	25
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	
Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich	25

Side Dishes

Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	
Roasted celeriac, honey & mustard, spring onion	
Duck-fat roast potatoes	
Norfolk carrots & kale, maple	
Cauliflower cheese	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	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 Strawberry fool / dark chocolate delice & honeycomb / lemon posset	8
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All the little puddings the 3 small puddings above	18
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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.