

Sunday Lunch 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	
Wild mushroom & truffle risotto rocket & parmesan, toasted pine nuts	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 Add garlic king prawns to your steak £7	30	
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 Hereford beef steak mince patty, a blend of 80% chuck and 20% rib Double up your burger £4, add a fried egg £2	20	
Sunday Roast		
Hereford sirloin of beef horseradish sauce; our beef is served pink	24	
Tamworth pork shoulder apple sauce Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock	22	
Cauliflower Cheese for two £9		
Side Dishes		
Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5
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 Batch Farm Cheddar, Sussex Blue, Sussex Brie	15	
Little Pudding Tea or coffee with a small serving of either Strawberry fool / dark chocolate delicie, honeycomb / lemon posset	8	
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.