

# Sunday Lunch 12<sup>th</sup> April

<b>Rhubarb Paloma</b> Chilli-infused tequila, Caramelised Rhubarb & Apple Vodka, basil, pink grapefruit soda, tajin	12	
<b>Stone Cold Sour</b> Vanilla-infused Rémy Martin, Disaronno, Apricot, lemon, Angostura bitters	12	
<b>Starters</b>		
<b>Prawn Cocktail</b> lettuce, tomato, lemon	9	
<b>Ashby Farm Asparagus</b> poached hen's egg, wild garlic oil	9	
<b>Dill-cured gravadlax</b> celeriac remoulade	11	
<b>Holderness Dressed Crab</b> lemon mayonnaise, bread	18	
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9	
<b>Chicken hearts</b> onion, garlic, parsley, toasted sourdough	10	
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16	
<b>Mains</b> (include a side dish)		
<b>Mediterranean Seabass</b> mixed greens, prawns, tomato salsa, herb crumb	25	
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	23	
<b>Wood Farm goat faggot</b> carrot puree, flaked almonds, pan jus	26	
<b>Celeriac fondant</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	23	
<b>Wood Farm goat belly</b> chorizo, Ashby asparagus & leek risotto	26	
<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 Add garlic king prawns to your steak £7	30	
<b>Burgers</b> (hand-cut chips, brioche bun, coleslaw)		
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	19	
<b>Wood Farm Goat Burger</b> , tzatziki, pickles, lettuce, tomato, Mayfield Swiss	25	
<b>Cheese Burger</b> 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	
<b>Sunday Roast</b>		
<b>Hereford sirloin of beef</b> horseradish sauce; our beef is served pink	24	
<b>Tamworth pork shoulder</b> apple sauce	22	
Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock		
Cauliflower Cheese for two £9		
<b>Side Dishes</b>		
Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Sugar snaps, toasted nuts & seeds	
Duck-fat roast potatoes	Sunday roast veg	
Tangzhong dinner rolls, tomato butter & oil	Tomato, red onion, basil & balsamic	
<b>Puddings</b>		
<b>Strawberry jam steamed sponge</b> custard	8	
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9	
<b>Affogato</b> ; 2 scoops of vanilla & espresso	7	
<b>Lou's Tiramisu</b>	9	
<b>Eton Mess</b>	9	
<b>Vanilla Basque cheesecake</b> raspberry puree	9	
<b>Cheese board</b> apricot & orange chutney, plum loaf, crackers, celery & grapes Batch Farm Cheddar, Sussex Blue, Sussex Brie	15	
<b>Little Pudding</b> Tea or coffee with a small serving of either Strawberry fool / dark chocolate & caramel mousse / lemon posset	8	
<b>All the little puddings</b> 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.