

Sunday Lunch 26th April

Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, Prosecco, lemon, mint	11
Stone Cold Sour Vanilla-infused Rémy Martin, Disaronno, Apricot, lemon, Angostura bitters	12
Starters	
Prawn Cocktail lettuce, tomato, lemon	9
Ashby Farm Asparagus poached hen's egg, wild garlic oil	9
Lamb sweetbreads pancetta, spinach puree	10
Ribblesdale crottin goats cheese tomato chutney, olives, basil	10
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Holderness Dressed Crab lemon mayonnaise, bread	18
Serrano ham figs, honey, shaved parmesan	12
Mains (include a side dish)	
South Coast Bream mixed greens, chorizo, tomato salsa, herb crumb	25
Pan fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	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
Reuben Sandwich smoked brisket pastrami, sauerkraut, Ogleshead cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich	25
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	5
Mac & Cheese	
Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	
Rocket, parmesan, capers, sun blush tomatoes	
Peas, broad beans, sweetcorn, Szechwan peppercorns	
Sunday roast veg	
Tomato, red onion, basil & balsamic	
Puddings	
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Lou's Tiramisu	9
Lemon posset Chantilly	9
Vanilla Basque cheesecake raspberry puree	9
Rhubarb frangipane vanilla custard	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes Woodside Red, Sussex Blue, Sussex Brie	15
Little Pudding Tea or coffee with a small serving of either Strawberry fool / dark chocolate nemesis & 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.