

Sunday Dinner 17th May

White Peach Sangria Calusari Pinot Grigio, Crème de Peche, St-Germain elderflower liqueur, Prosecco, lemon, mint, soda	12	
East 8 Hold Up Grey Goose Vodka, Aperol, Passoa passionfruit liqueur, pineapple, lime, mint	12	
Starters		
Ashby Farm asparagus egg, parmesan, wild garlic oil	9	
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16	
King prawns balsamic vinegar compressed watermelon, feta, basil	11	
Ribblesdale Crottin goats cheese tomato chutney, basil, olives	10	
Smoked Hereford beef brisket apple polenta, pickled onion	10	
Holderness Dressed Crab lemon mayonnaise, bread	18	
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9	
Mains (include a side dish)		
Mediterranean Seabass mixed greens & chorizo risotto, parmesan, rocket	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	24	
Suffolk Blythburgh pork shoulder green beans, apple, cider sauce	25	
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, rocket	30	
Add garlic king prawns to your steak £7		
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24	
Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglethorpe cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich *last two	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	20	
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib		
Double up your burger £4, add a fried egg £2		
Sunday Roast		
Hereford sirloin of beef horseradish sauce; our beef is served pink	24	
Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock		
Side Dishes		
Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5
Mac & Cheese	Peas, broad beans, sweetcorn, pink peppercorns	
Duck-fat roast potatoes	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	
Rhubarb, apple & blackberry crumble custard	8	
Vanilla Basque cheesecake raspberry puree	9	
Lemon posset Chantilly	9	
Lou's Tiramisu	9	
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15	
Baron Bigod, Tomme D'Ariondaz, Barkham blue		
Little Pudding Tea or coffee with a small serving of either	8	
Strawberry fool / dark chocolate crèmeux / 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.