

Sunday Dinner 24th 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

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
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
Locally shot pigeon breast puy lentils, pancetta, pan jus	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
North Pacific Ocean Black Cod dill potato cake, asparagus, miso prawn butter	33
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 chop green beans, apple, Polebrook honey, 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 Add garlic king prawns to your steak £7	30
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich *Last one	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	

Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5½
Mac & Cheese	Norfolk carrots & kale, maple	
Duck fat roast potatoes	Cauliflower cheese	
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
Mixed berry pavlova pistachio cream, pistachio brittle	9
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 Sussex Brie, Tomme D'Ariondaz, Barkham Blue	15

Little Pudding Tea or coffee with a small serving of either Strawberry fool / dark chocolate crèmeux / 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.