

# Sunday Dinner 3<sup>rd</sup> May

<b>Pear Pressure</b> Absolut Pears Vodka, Giffard Poire Williams, spiced honey, prosecco, lemon, mint	11
<b>Stone Cold Sour</b> Vanilla-infused Rémy Martin, apricot, lemon, Angostura Bitters	12
<b>Starters</b>	
<b>Yellowfin tuna tartare</b> daikon, pink ginger, soy sauce, wasabi	11
<b>Ashby Farm Asparagus</b> egg, parmesan, wild garlic oil	9
<b>Heirloom tomatoes</b> hummus, red onion, sunflower seeds, feta	9
<b>Hereford ox tongue</b> pickled red cabbage	10
<b>Ribblesdale crottin goats cheese</b> tomato chutney, olives, basil	10
<b>Holderness Dressed Crab</b> lemon mayonnaise, bread	18
<b>Pata Negra Iberian Paleta Jamon</b> garlic toasted sourdough	16
<b>Pickled beetroot</b> whipped ricotta, pomegranates, pine nuts, rocket	9
<b>Mains</b> (include a side dish)	
<b>Mediterranean Seabass</b> mixed greens & chorizo risotto, parmesan, rocket	25
<b>Pan fried gnocchi</b> broccoli, sun blush tomatoes, pine nuts, parmesan	24
<b>Gressingham duck breast</b> pomme mousseline, kale, pan jus	28
<b>Suffolk Blythburgh pork chop</b> pomme rosti, green beans, cider sauce	25
<b>Celeriac fondant</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
<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	30
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
<b>Reuben Sandwich</b> smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich *last one	25
<b>Burgers</b> (hand-cut chips, brioche bun, coleslaw)	
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	19
<b>Cheese Burger</b> 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	
<b>Side Dishes</b>	
Hand-cut chips, Maldon Sea Salt	5
Norfolk carrots & kale, maple	
Cauliflower cheese	
Rocket, parmesan, capers, sun blush tomatoes	
Mac & Cheese	
Duck-fat roast potatoes	
Tangzhong dinner rolls, tomato butter & oil	
Tomato, red onion, basil & balsamic	
<b>Puddings</b>	
<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>Rhubarb &amp; cranberry crumble</b> custard	8
<b>Vanilla Basque cheesecake</b> raspberry puree	9
<b>Lemon posset</b> Chantilly	9
<b>Cheese board</b> apricot & orange chutney, crackers, celery & grapes	15
Woodside Red, Sussex Blue, Sussex Brie	
<b>Little Pudding</b> Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate delice, salted caramel & honeycomb / lemon posset	
<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.