

Sunday Lunch 31st 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
Fattorie burrata red pepper chilli jam, basil, olives	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
Hereford Beef 10oz 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, Oglesfield 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	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
Tamworth pork shoulder 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

Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5½
Mac & Cheese	Peas, broad beans, sweetcorn, pink peppercorns	
Duck-fat roast potatoes	Sunday roast veg	
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
Rhubarb, apple & blackberry crumble custard	8
Three scoops of vanilla ice cream warm toffee sauce	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
Sussex Brie, Tomme D'Ariondaz, Barkham Blue	
Little Pudding Tea or coffee with a small serving of either	8
Rhubarb 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.