

Friday & Saturday Dinner 26th & 27th June

2 course £35 3 course £40

The Guvnor's Old Fashioned brown-butter washed Buffalo Trace Bourbon, 12

Pedro Ximenez Sherry, Demerara sugar, Chocolate bitters

Rose Hugo Royale St-Germain Elderflower liqueur, Mee Blueberry Gin, Crème de Cassis, 12

mint, topped with Sidonia sparkling rose & soda

Starters

Ribblesdale goats cheese sweet tomato chutney, black olive crumb, basil

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Gammon, trotter & pistachio terrine piccalilli, toast

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£6 supplement

Scottish langoustines lemon mayonnaise, bread *£7 supplement

Beetroot & pear baba ghanoush, dill, pine nuts, smoked paprika, honey

Mains (include a side dish)

North East Atlantic Cod mixed greens, chorizo & parmesan risotto

Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan

Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies

Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce

Hereford Beef 12oz sirloin steak mushrooms, tomato, red onion, peppercorn sauce *£8 supplement

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

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons

Burgers (hand-cut chips, brioche bun, coleslaw)

Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo

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

Side Dishes

Hand-cut chips, Dorset Sea Salt

Mac & Cheese

Malted bloomer, tomato butter & oil

Tomato, red onion, basil & balsamic

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Norfolk carrots, kale, maple syrup

5½

Puddings

Dark chocolate nemesis salted caramel, honeycomb

Lou's Tiramisu

Vanilla Basque cheesecake blackcurrant compote

Affogato; 2 scoops of vanilla & espresso

White chocolate mousse apricot compote

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes

Batch Farm Cheddar, Barkham Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either

Apricot fool / dark chocolate crèmeux, blackcurrant puree / set custard & strawberry compote

All the little puddings the 3 small puddings above

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.