

# Saturday Dinner 27<sup>th</sup> 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

**Tomato & red pepper gazpacho** basil oil

**Scottish langoustines** lemon mayonnaise, bread \*£7 supplement

**Pickled beetroot** whipped mascarpone, pomegranates, pine nuts, rocket

## 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

Rocket, parmesan, capers, sun blush tomatoes

Mac & Cheese

New potatoes, mint butter

Malted bloomer, tomato butter & oil

Norfolk carrots, kale, maple syrup

Tomato, red onion, basil & balsamic

Peas, broad beans, sweetcorn, pink peppercorns

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

**Lemon posset** raspberry coulis, Chantilly

**Cheese board** apricot & orange chutney, plum loaf, crackers, celery & grapes \*£6 supplement

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 \*£6 supplement

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.