

Sunday Dinner 28th June

White Camomile Negroni

Hendrick's Gin, Camomile-infused Bianco Vermouth, Suze, St-Germain Elderflower liqueur, honey, lemon oil

13

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Ribblesdale goats cheese sweet tomato chutney, black olive crumb, basil	10
Scottish langoustines lemon mayonnaise, bread	18
Pickled beetroot whipped mascarpone, pomegranates, pine nuts,	9
Tomato & red pepper gazpacho basil oil	10
Gammon, trotter & pistachio terrine piccalilli, toast	10

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	

Mains (include a side dish)

South Coast Sea Bream mixed greens & chorizo risotto	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
Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce	25
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

Side Dishes

Hand-cut chips, Dorset Sea Salt	5½
Mac & Cheese	
Duck-fat roast potatoes	
Malted bloomer, tomato butter & oil	
Tomato, red onion, basil & balsamic	
Rocket, parmesan, capers, sun blush tomatoes	
Norfolk carrots, cauliflower & kale, honey mustard	

Puddings

Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Three scoops of vanilla ice cream warm toffee sauce	8
Vanilla Basque cheesecake blackcurrant compote	9
Lou's Tiramisu	9
White chocolate mousse apricot compote	9
Lemon posset raspberry coulis, Chantilly	9
Treacle & pecan tart Dorset clotted cream	10

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Batch Farm Cheddar, Barkham Blue, Sussex Brie	

Little Pudding Tea or coffee with a small serving of either	8
Apricot fool / dark chocolate crèmeux, blackcurrant puree / set custard & strawberry compote	
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.