

Sunday Dinner 7th June

White Camomile Negroni

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

13

Starters

Seared king scallops carrot & maple puree, samphire	16
Ashby Farm asparagus feta, pickled chillies, wild garlic oil	9
Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	11
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
King prawns balsamic vinegar compressed watermelon, feta, basil	11
Ribblesdale crottin goats' cheese 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
Gressingham duck breast dauphinoise potato, asparagus, pan jus *last one	28
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, lambs lettuce Add garlic king prawns to your steak £7	30
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock	24
---	----

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	

Side Dishes

Hand-cut chips, Maldon Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5½
Mac & Cheese	Maple roasted Norfolk carrots & kale	
Duck-fat roasted potatoes	Cauliflower cheese	
Tangzhong dinner rolls, tomato butter & oil	Tomato, red onion, basil & balsamic	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, raspberries, honeycomb	9
Affogato ; 2 scoops of vanilla & espresso	7
Vanilla Basque cheesecake raspberry puree	9
Lou's Tiramisu	9
Pavlova raspberry compote, salted caramel cream, candied pecans	9
Treacle & pecan tart Dorset clotted cream	10
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes Wigmore, Tomme D'Ariondaz, Barkham Blue	15

Little Pudding Tea or coffee with a small serving of either Rhubarb fool / dark chocolate crèmeux, blackcurrant puree / lemon posset	8
--	---

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.