

Sunday Lunch 14th June

Rhubarb Paloma Chilli-infused Tequila, rhubarb & apple, honey, pink grapefruit soda, tajin	12
Rose Hugo Royale St-Germain Elderflower liqueur, Mee Blueberry Gin, Crème de Cassis, mint, topped with Sidonia sparkling rose & soda	12

Starters

Ashby Farm asparagus goat's cheese, pickled chillies, wild garlic oil	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Holderness Dressed Crab lemon mayonnaise, bread	18
Pickled beetroot whipped mascarpone, pomegranates, pine nuts, rocket	9
Smoked beef brisket truffle mousseline, chives	10
Salt poached cod salad lettuce, orange segments, lemon dressing, red onion, red pepper	9
Prawn Cocktail lettuce, tomato, lemon	9

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)

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, lambs lettuce	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	25

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	Sunday veg	
Duck-fat roast potatoes	Peas, broad beans, sweetcorn, pink peppercorns	
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
Vanilla Basque cheesecake raspberry puree	9
Lou's Tiramisu	9
Eton Mess	9
Treacle & pecan tart Dorset clotted cream	10
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Wigmore, Ewe Eat Me, Sussex Blue	
Little Pudding Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate crèmeux, blackcurrant puree / 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.