

Wednesday Dinner 15th July

Pear Pressure	11
Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint	
East 8 Hold Up	12
Grey Goose Vodka, Aperol Aperitivo, Passoa Passionfruit liqueur, pineapple, lime, fresh mint	
Starters	
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Ribblesdale goat's cheese red pepper chilli jam, black olive crumb, basil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Hereford beef carpaccio rocket, parmesan	11
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Holderness Dressed Crab lemon mayonnaise, bread	18
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)	
Yellowfin Tuna Nicoise* mixed leaves, olives, capers, anchovies, tomato, potatoes, green beans, hen's egg	28
*Our tuna is simply seared	
Summer greens risotto rocket, parmesan, wild garlic oil	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 100z 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
Side Dishes	5½
Hand-cut chips, Dorset Sea Salt	
Rocket, parmesan, capers, sun blush tomatoes	
Duck-fat roast potatoes	
Mac n cheese	
Tomato, red onion, basil & balsamic	
Norfolk carrots, cauliflower & kale, maple	
Malted bloomer, tomato butter & oil	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Vanilla Basque cheesecake blackcurrant compote	9
Lemon posset Chantilly, raspberry	9
Affogato ; 2 scoops of vanilla & espresso	7
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Cheesemakers Special, Barkham Blue, Sussex Brie	
Little Pudding Tea or coffee with a small serving of either	8
Blueberry fool / Caramelised white chocolate mousse, passionfruit / Rhubarb & custard pannacotta	
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.