

Thursday Dinner 23rd July

Pear Pressure

Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint

11

Starters

Ribblesdale goat's cheese red pepper chilli jam, black olive crumb, basil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Tamworth ham hock, jamon & apricot terrine wholegrain mustard, toast	9
Hereford roast sirloin rocket, shaved parmesan, balsamic	11
Dill cured gravadlax celeriac remoulade	11
Holderness Dressed Crab lemon mayonnaise, bread	18
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	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	
South Coast Sea Bream chorizo, mixed greens, wild mushrooms, smoked garlic & parsley oil	25
Summer greens risotto smoked Mayfield, rocket, parmesan, basil 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

Hand-cut chips, Dorset Sea Salt	5½
Rocket, parmesan, capers, sun blush tomatoes	
New potatoes, mint butter	
Mac n cheese	
Butterbean, tomatoes, spinach, red onion, feta	
Paprika spiced courgettes, tahini yoghurt	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Lou's Tiramisu	9
Dark chocolate nemesis salted caramel, honeycomb	9
Lemon posset raspberry, Chantilly, meringue	9
Vanilla Basque cheesecake blackcurrant compote	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 / 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.