

Wednesday Dinner 29th July

Pear Pressure	11
Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint	
White Camomile Negroni	13
Hendrick's Gin, Camomile-infused Bianco Vermouth, Suze, St-Germain Elderflower liqueur, honey, lemon oil	
 Starters	
Ribblesdale goat's cheese tomato chutney, black olive crumb, basil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Dill cured Salmon gravadlax celeriac remoulade	11
Holderness Dressed Crab lemon mayonnaise, bread	18
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	18
Braised ox tongue pickled red cabbage	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)	
Yellowfin Tuna Nicoise* mixed leaves, olives, capers, anchovies, tomato, potatoes, green beans, hen's egg	28
*Our tuna is simply seared	
Summer greens risotto smoked Mayfield, rocket, parmesan, basil oil	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	
Rocket, parmesan, capers, sun blush tomatoes	
New potatoes, mint butter	
Mac n cheese	
Moz's 5 bean salad, honey & mustard dressing	
Peas, broad beans, sweetcorn, pink peppercorns	
Paprika spiced courgette, tahini yoghurt	
 Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Eton Mess	9
Lou's Tiramisu	9
Vanilla Basque cheesecake blackcurrant compote	9
Affogato ; 2 scoops of vanilla & espresso	7
Pavlova cherry compote, Chantilly, candied pecans	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Lincolnshire Poacher, Barkham Blue, Sussex Brie	
 Little Pudding Tea or coffee with a small serving of either	
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.