

Monday Lunch 6th July

St-Clements Limoncello Spritz	11
House Bombay Sapphire Limoncello, Cointreau, orange, lemon	
Starters	
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Ribblesdale goat's cheese sweet tomato chutney, black olive crumb, basil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Smoked brisket apple & parmesan polenta, pan jus	10
Holderness Dressed Crab lemon mayonnaise, bread	18
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Lunch for £14... Any dish below plus a side of your choice (£11 without)	
Salt Beef deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted bloomer	
Hereford sirloin horseradish, rocket, sweet onion, malted bloomer	
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	
Heritage tomatoes toasted sourdough, whipped feta, pesto, shallots	
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	
Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6	
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)	
South Coast Bream Nicoise mixed leaf, olives, capers, anchovies, tomato, potatoes, green beans, hen's egg	25
Courgette, pea & mint risotto rocket, parmesan	
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
Side Dishes	5 ^{1/2}
Hand-cut chips, Dorset Sea Salt	
Rocket, parmesan, capers, sun blush tomatoes	
Duck-fat roast potatoes	
Mac n cheese	
Malted bloomer, tomato butter & oil	
Tomato, red onion, basil & balsamic	
Peas, broad beans, sweetcorn, pink peppercorn	
Puddings	
Dark chocolate nemesis salted caramel, honeycomb	9
Vanilla Basque cheesecake blackcurrant compote	9
Pavlova salted caramel cream, raspberry compote, candied pecans	9
Affogato ; 2 scoops of vanilla & espresso	7
White chocolate mousse apricot compote	9
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 / dark chocolate crèmeux, blackcurrant puree / 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.