

Monday Lunch 20th July

Pear Pressure

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

11

Fattorie Burrata red pepper chilli jam, black olive crumb, basil, toast

10

Pickled beetroot whipped mascarpone, pomegranates, pine nuts

9

Tamworth ham hock, jamon & apricot terrine Piccalilli, toast

9

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

11

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)

Hereford sirloin horseradish, sweet onion, rocket, malted bloomer

BBQ pulled pork lettuce, pickles, coleslaw, brioche bun

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)

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

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

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

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.