

Saturday Lunch 25th 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
Ox tongue pickled red cabbage	10
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	18

Sandwiches (all served with hand cut chips)

Salt Beef deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted bloomer	16
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	16
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	16

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
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

Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5½
New potatoes, mint butter	Paprika spiced courgettes, tahini yoghurt	
Mac n cheese	Tomato, red onion, basil & balsamic	
Malted bloomer, tomato butter & oil	Peas, broad beans, sweetcorn, pink peppercorns	

Puddings

Lou's Tiramisu	9
Dark chocolate nemesis salted caramel, honeycomb	9
Vanilla Basque cheesecake blackcurrant compote	9
Lemon posset raspberry, Chantilly, meringue	9
Eton mess	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
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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.