

Wednesday Lunch 29th July

Pear Pressure

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

11

Starters

Ribblesdale goat's cheese tomato chutney, black olive crumb, basil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	18
Dill cured salmon gravadlax celeriac remoulade	11
Braised ox tongue pickled red cabbage	9
Holderness Dressed Crab lemon mayonnaise, bread	18

Lunch for £14... Any dish below plus a side of your choice (£11 without)

Salt Beef deli lollo biondi, pickles, mustard aioli, sweet onion, oglesfield, malted bloomer

BBQ pulled pork lollo biondi, 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 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	Peas, broad beans, sweetcorn, pink peppercorns	
Mac n cheese	Paprika spiced courgettes, tahini yoghurt	
Malted bloomer, tomato butter & oil	Tomato, red onion, basil & balsamic	

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 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.