

Sunday Lunch 12th July

St-Clements Limoncello Spritz

House Bombay Sapphire Limoncello, Cointreau, orange, lemon

11

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Ribblesdale goat's cheese red pepper chilli jam, black olive crumb, basil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Smith's Smokery smoked eel horseradish, lemon, bread	10
Hereford beef carpaccio rocket, parmesan	11
Holderness Dressed Crab lemon mayonnaise, bread	18
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	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)

South Coast Bream Nicoise mixed leaf, olives, capers, anchovies, tomato, potatoes, green beans, hen's egg	25
Summer greens risotto rocket, parmesan, wild garlic oil	24
Suffolk Blythburgh pork belly green beans, apple, Polebrook honey, cider sauce	25
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

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink	24
Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock	

Cauliflower Cheese for two £9

Side Dishes

Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5½
Duck-fat roast potatoes	Mac n cheese	
Malted bloomer, tomato butter & oil	Tomato, red onion, basil & balsamic	
Peas, broad beans, sweetcorn, pink peppercorn		

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Vanilla Basque cheesecake blackcurrant compote	9
Pavlova pistachio cream, strawberry compote, candied pecans	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 / / caramelised 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.