

Sunday Dinner 16th August

Pear Pressure Absolut Pears Vodka, Giffard Poiré Williams, spiced honey, Prosecco, soda, lemon, fresh mint	11
Starters	
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Courgette gazpacho croutons, rapeseed oil	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Severn & Wye Smoked Trout crumpet, celeriac remoulade, dill, pickled cucumber	11
Fattorie Burrata sweet pepper chilli jam, olive, basil, toast	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	18
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, anchovies, tomato, potatoes, green beans, hen's egg	28
*Our tuna is simply seared	
Summer greens risotto rocket, parmesan, smoked garlic & parsley 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, lamb's 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	5½
Rocket, parmesan, capers, sun blush tomatoes	
Duck-fat roast potatoes	
Moz's 5 bean salad, honey & mustard dressing	
Runner beans, garlic mushrooms	
Norfolk carrots, cauliflower, kale, maple	
Tangzhong dinner rolls, tomato butter & oil	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Lemon cheesecake blackcurrant compote	9
Lou's Tiramisu	9
Affogato ; 2 scoops of vanilla & espresso	7
Lemon posset Chantilly, raspberry	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
Plum fool, almond / White chocolate mousse, passionfruit / 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.