

Sunday Dinner 30th August

Mango Picante Margarita	Smoked Chilli Tequila, Cointreau, mango, agave, lime, tajin	12
Sarti Party	(your new go-to) Sarti Rosa, grapefruit, mint, pink grapefruit soda & lemonade	10
Starters		
Seared King Scallops	carrot & maple puree, samphire	16
Pickled beetroot	whipped mascarpone, pomegranates, pine nuts	9
Holderness Dressed Crab	lemon mayonnaise, bread	18
Ribblesdale crottin goats cheese	tomato chutney, basil, olive	10
Salmon gravadlax	celeriac remoulade	11
Pata Negra Iberian Paleta Jamon	garlic toasted sourdough	18
Burgers (hand-cut chips, brioche bun, coleslaw)		
West Country Dry-Age Burger	pickles, lettuce, tomato, mature cheddar, chorizo jam	23
Teriyaki-glazed Duck Burger	leeks, pickled cucumber, plum ketchup	23
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)		
Mediterranean Seabass	chorizo, mixed greens	26
Yellowfin Tuna Nicoise*	mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen’s egg	28
*Our tuna is simply seared		
Suffolk Blythburgh pork chop	green beans, apple, Polebrook honey, cider sauce	25
Pan-fried gnocchi	tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	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
Duck-fat roast potatoes	Mac & Cheese	
Norfolk carrots & kale, maple	Heritage tomatoes, red onion, basil, balsamic	
Tangzhong dinner rolls, tomato butter & oil	Paprika spiced squash, tahini yogurt, sunflower seeds	
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
Eton Mess		9
Cheese board	apricot & orange chutney, plum loaf, crackers, celery & grapes	15
Cheesemakers Special, Sussex Blue, Sussex Brie		
Little Pudding	Tea or coffee with a small serving of either	8
Greengage 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.