

Sunday Dinner 9th August

Pear Pressure	11
Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, prosecco, fresh mint	
White Camomile Negroni	13
Hendrick's Gin, Camomile-infused Bianco Vermouth, Suze, St-Germain elderflower liqueur, honey, lemon	

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Fattorie Burrata red pepper chilli jam, black olive crumb, basil, toast	10
Heritage tomatoes whipped feta, red onion, sunflower seeds, basil	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	18
Smith's Smokery smoked Eel horseradish, lemon	11
Hereford beef mince on sourdough toast horseradish	10

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)

Mediterranean Seabass Nicoise mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen's egg	28
Summer greens risotto rocket, parmesan, smoked garlic & parsley oil	24
Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce	25
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	5½
Rocket, parmesan, capers, sun blush tomatoes	
Duck-fat roast potatoes	
Moz's 5 bean salad, honey & mustard dressing	
Celeriac, shallot, lemon & caper	
Malted farmhouse loaf, tomato butter & oil	
Norfolk carrots, cauliflower, kale, maple	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Vanilla Basque cheesecake blackberry compote	9
Affogato ; 2 scoops of vanilla & espresso	7
Lemon posset Chantilly, raspberry	9
Cheese board apricot & orange chutney, plum loaf, crackers, celery	15
Lincolnshire Poacher, Barkham Blue, Sussex Brie	

Little Pudding Tea or coffee with a small serving of either	8
Cherry fool, almond / 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.