

Monday Lunch 10th August

Pear Pressure

11

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

Starters

Seared king scallops carrot, maple, samphire	18
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	18
Hereford beef mince on sourdough toast horseradish	10

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

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 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, lambs lettuce	30
Add garlic king prawns to your steak £7	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

Side Dishes

5½

Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Duck-fat roast potatoes	Celeriac, shallot, lemon & caper
Mac n cheese	Norfolk carrots, cauliflower, kale, maple
Malted farmhouse loaf, tomato butter & oil	Moz's 5 bean salad, honey & mustard dressing

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Lou's Tiramisu	9
Lemon posset Chantilly, raspberry	9
Vanilla Basque cheesecake blackberry compote	9
Affogato ; 2 scoops of vanilla & espresso	7

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
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.