

# Wednesday Lunch 12<sup>th</sup> August

## Pear Pressure

11

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

## Starters

**Smith's Smokery Smoked Eel** horseradish, lemon

11

**Fattorie Burrata** sweet pepper chilli jam, olive, basil, toast

10

**Pickled beetroot** whipped mascarpone, pomegranates, pine nuts

9

**Holderness Dressed Crab** lemon mayonnaise, bread \*last two

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)

**Mediterranean Seabass Nicoise** mixed leaves, olives, capers, anchovies, tomato, potatoes, green beans, hen's egg

28

**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

5½

Hand-cut chips, Dorset Sea Salt

Rocket, parmesan, capers, sun blush tomatoes

New potatoes, mint butter

Celeriac, shallot, lemon & caper

Mac n cheese

Norfolk carrots & 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

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.