

Thursday Lunch 13th August

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
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Courgette gazpacho croutons, rapeseed oil	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Smith's Smokery Smoked Eel horseradish, lemon *last one	11
Fattorie Burrata sweet pepper chilli jam, olive, basil, toast	10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	18

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

Salt Beef deli lollo biondi, pickles, mustard aioli, sweet onion, oglesfield, malted bloomer
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, 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

5½

Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
New potatoes, mint butter	Celeriac, shallot, lemon & caper
Mac n cheese	Runner beans, garlic mushrooms
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
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
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.