

Friday Lunch 14th August

White Camomile Negroni

Hendrick's Gin, Camomile-infused Bianco Vermouth, Suze, St-Germain elderflower liqueur, honey, lemon 13

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
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 30

for herself. We recommend medium rare. Chimichurri, lamb's lettuce

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
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

Plum 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.