

Saturday Lunch 29th August

Sarti Party (your new go-to) Sarti Rosa, grapefruit, mint, pink grapefruit soda & lemonade 10

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi 11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts 9
Ribblesdale crottin goats cheese tomato chutney, basil, olive 10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough 18
Courgette gazpacho croutons, rapeseed oil 9
Holderness Dressed Crab lemon mayonnaise, bread 18

Sandwiches (All served with hand cut chips)

Salt Beef Deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf 16
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun 16
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun 16

Burgers (hand-cut chips, brioche bun, coleslaw)

West Country Dry-Age Burger pickles, lettuce, tomato, mature cheddar, chorizo jam 23
Teriyaki-glazed Duck Burger leeks, pickled cucumber, plum ketchup 23
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
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan 24
Suffolk Blythburgh pork belly green beans, apple, Polebrook honey, cider sauce 25
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, lambs lettuce
 Add garlic king prawns to your steak £7
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons 24
Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich 25

Side Dishes

Hand-cut chips, Dorset Sea Salt Rocket, parmesan, capers, sun blush tomatoes 5½
 Garlic & rosemary roasted new potatoes Mac & Cheese
 Heritage tomatoes, red onion, basil, balsamic Peas, broad beans, sweetcorn, pink peppercorns
 Tangzhong dinner rolls, tomato butter & oil Paprika spiced squash, tahini yogurt, sunflower seeds

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
Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes 15
 Cheesemakers Special, Sussex Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either 8

Greengage fool, almond / White chocolate mousse, passionfruit / 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.