

Thursday Lunch 6th 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
Ribblesdale Crottin goats cheese tomato chutney, black olive crumb, basil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Suffolk chicken & black pudding terrine pickled chillies, apple chutney, toast*last one	9
Braised ox tongue pickled red cabbage	10
Lunch for £14... Any dish below plus a side of your choice (£11 without)	
Salt Beef deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse bread	
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, anchovies, tomato, potatoes, green beans, hen's egg	28
Summer greens risotto rocket, parmesan, basil 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	
Hand-cut chips, Dorset Sea Salt	5½
Duck-fat roast potatoes	
Mac n cheese	
Norfolk carrots, kale, maple	
Rocket, parmesan, capers, sun blush tomatoes	
Celeriac, shallot, lemon & caper	
Marrow, butterbean, tomato, olives, mozzarella	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
Lou's Tiramisu *last one	9
Eton mess	9
Vanilla Basque cheesecake blackcurrant 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
Apricot fool / 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.	