

Sunday Lunch 2nd August

Pear Pressure

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

11

Starters

Ribblesdale Crottin goats cheese tomato chutney, black olive crumb, basil	10
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
½ Pint of prawns lemon mayonnaise, bread	11
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Holderness Dressed Crab lemon mayonnaise, bread	18
Suffolk chicken & black pudding terrine pickled chillies, apple chutney, toast	9
Braised ox tongue pickled red cabbage	10

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
Miso glazed aubergine potato rosti, tenderstem broccoli, toasted nuts & seeds	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

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink	24
Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock	

Cauliflower Cheese for two £9

Side Dishes

Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5½
New potatoes, mint butter	Moz's 5 bean salad, honey & mustard dressing	
Mac n cheese	Celeriac, shallot, lemon & caper	
Sunday roast veg	Marrow, butterbean, tomato, olives, mozzarella	

Puddings

Dark chocolate nemesis salted caramel, honeycomb	9
Raspberry Crème Brûlée	9
Lou's Tiramisu	9
Three scoops of vanilla ice cream warm toffee sauce	8
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
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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.