

Sunday Lunch 16th August

Pear Pressure Absolut Pears Vodka, Giffard Poiré Williams, spiced honey, Prosecco, soda, lemon, fresh mint 11

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
Severn & Wye Smoked Trout crumpet, celeriac remoulade, dill, pickled cucumber 11
Fattorie Burrata sweet pepper chilli jam, olive, basil, toast 10
Pata Negra Iberian Paleta Jamon garlic toasted sourdough 18

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, 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
Duck-fat roast potatoes Moz's 5 bean salad, honey & mustard dressing
Mac n cheese Runner beans, garlic mushrooms
Sunday roast veg Tangzhong dinner rolls, tomato butter & oil

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream 9
Dark chocolate nemesis salted caramel, honeycomb 9
Three scoops of vanilla ice cream warm toffee sauce 8
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 / 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.