

Sunday Lunch 23rd 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	
Mediterranean Seabass chorizo, mixed greens	25
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	5½
Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Duck-fat roast potatoes	5 bean salad, maple & mustard dressing
Mac n cheese	Paprika spiced courgettes, tahini yogurt, sunflower seeds
Sunday roast veg	Tangzhong dinner rolls, tomato butter & oil
Puddings	
Apple & caramel bread & butter pudding toffee custard	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
Cheesemakers Special, 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.