# Sunday Lunch 30th August

**East 8 Hold Up** 12
Grey Goose Vodka, Aperol, Passoa Passionfruit liqueur, pineapple, lime, fresh mint

## 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
**Salmon gravadlax** celeriac remoulade 11
**Ribblesdale Crottin goats cheese** tomato chutney, basil, olive 10
**Pata Negra Iberian Paleta Jamon** garlic toasted sourdough 18

## 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
**Mediterranean Seabass** chorizo, mixed greens 25
**Pan-fried gnocchi** tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan 24
**Celeriac fondant** potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
**Hereford Beef 10oz 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
Duck-fat roast potatoes
Mac n cheese
Sunday roast veg
Rocket, parmesan, capers, sun blush tomatoes
Heritage tomatoes, red onion, basil, balsamic
Paprika-spiced squash, tahini yogurt, sunflower seeds
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
**Eton Mess** 9
**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.