

Sunday Lunch 30th August

East 8 Hold Up

Grey Goose Vodka, Aperol, Passoa Passionfruit liqueur, pineapple, lime, fresh mint

12

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	
Teriyaki-glazed Duck Burger leeks, pickled cucumber, plum ketchup	
Plant Based Burger pickles, lettuce, tomato, mature cheddar, garlic mayo	
Cheese Burger home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	
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 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
Duck-fat roast potatoes	Heritage tomatoes, red onion, basil, balsamic	
Mac n cheese	Paprika-spiced squash, tahini yogurt, sunflower seeds	
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
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.