

Saturday Dinner 12th September

2 course £35 3 course £40

Pretty In Pink Malfy Rosa Pink Grapefruit Gin, strawberry-infused Campari, Lillet Rosé, honey, orange bitters	12
Coconut Cartel Roasted Pineapple Tequila, Kalani Coconut Rum, honey, pineapple, lime	12

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi
Pickled beetroot whipped mascarpone, pomegranates, pine nuts
Holderness Dressed Crab lemon mayonnaise, bread *£7 supplement
Ribblesdale Crottin goats cheese tomato chutney, basil, olive
Heritage tomatoes feta, olive, pesto, sunflower seeds
Pigeon breasts hummus, pomegranates, parsley, pickled onion

Mains (include a side dish)

Scottish Halibut dill potato cake, spinach velouté, tomato & prawn *£8 supplement
Mediterranean Seabass mixed green risotto
Gressingham duck breast polenta, cavolo nero, pickled redcurrants, pan jus *£6 supplement
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies
Suffolk Blythburgh pork belly chorizo, shallot, dill, apple pearl barley
Hereford Beef 12oz sirloin steak mushrooms, tomato, red onion, peppercorn sauce *£8 supplement
Hereford Beef 10oz hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce
Add garlic king prawns to your steak £7

Burgers (hand-cut chips, brioche bun, coleslaw)

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

Side Dishes

Hand-cut chips, Dorset Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
New potatoes, mint butter
Mac & Cheese
Sugar snaps, toasted nuts & seeds
Heritage tomatoes, red onion, basil, balsamic
Malted farmhouse loaf, tomato butter & oil
Butternut squash, feta

5½

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream
Dark chocolate nemesis salted caramel, honeycomb
Lemon cheesecake blackcurrant compote
Lou's Tiramisu
Affogato; 2 scoops of vanilla & espresso
Strawberry Frangipane vanilla custard

Cheese board apricot & orange chutney, plum loaf, crackers, celery & grapes *£6 supplement
Cheesemakers Special, Sussex Blue, Sussex Brie

Little Pudding Tea or coffee with a small serving of either
Greengage fool, ginger crumb/ Dark chocolate crèmeux, blackberries / Custard pannacotta

All the little puddings the 3 small puddings above* £6 supplement

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.