

Sunday Dinner 13th September

Pretty In Pink Malfy Rosa Pink Grapefruit Gin, strawberry-infused Campari, Lillet Rosé, honey, orange bitters	12
White Peach Sangria Calusari Pinot Grigio, Crème de Peche, St-Germain Elderflower liqueur, lemon, mint, prosecco & soda	12
Starters	
Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Pickled beetroot whipped mascarpone, pomegranates, pine nuts	9
Holderness Dressed Crab lemon mayonnaise, bread	18
Ribblesdale Crottin goats cheese tomato chutney, basil, olive	10
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
Pigeon breasts hummus, pomegranates, parsley, pickled onion	10
San Danielle Serrano Ham greengages, shaved parmesan, honey	10
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)	
South Coast Bream Dijon mash, tenderstem broccoli, caper butter	25
Scottish Halibut dill potato cake, spinach velouté, tomato & prawn	33
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan *last one	24
Suffolk Blythburgh pork belly chorizo, shallot, dill, apple pearl barley	25
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
Side Dishes	
Hand-cut chips, Dorset Sea Salt	
Rocket, parmesan, capers, sun blush tomatoes	
Duck-fat roast potatoes	
Mac & Cheese	
Butternut squash, feta	
Satay cauliflower, spring onion, sesame	
Norfolk carrots & kale, maple	
Malted farmhouse loaf, tomato butter & oil	
Puddings	
Sticky toffee pudding toffee sauce, vanilla ice cream	9
Plum crumble vanilla custard	8
Pavlova Chantilly, blackcurrant compote, pistachios *last two	9
Lou's Tiramisu *last two	9
White chocolate mousse berry compote	9
Affogato ; 2 scoops of vanilla & espresso	7
Lemon posset Chantilly, raspberries	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
Greengage fool, ginger crumb / Dark chocolate crèmeux, blackberries / 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.