

Tuesday Dinner 15th September

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	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
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)	
Scottish Halibut pomme anna, spinach velouté, tomato & prawn	33
Locally line caught trout caper, lemon & parsley butter, green beans, tomato	26
Suffolk Blythburgh pork chop chorizo, shallot, dill, apple pearl barley	25
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	24
Hereford blade of beef Dijon mash, tenderstem broccoli, onion *last two	28
Wild mushroom & truffle oil risotto spinach, poached hen's egg	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	5½
Rocket, parmesan, capers, sun blush tomatoes	
Duck-fat roast potatoes	
Mac & Cheese	
Butternut squash, tahini yoghurt, pomegranates	
Satay cauliflower, spring onion, sesame	
Norfolk carrots & kale, maple	
Malted farmhouse loaf, tomato butter & oil	
Puddings	
Plum crumble vanilla custard	8
Dark chocolate nemesis salted caramel, honeycomb, raspberries	9
Affogato ; 2 scoops of vanilla & espresso	7
Lemon posset Chantilly, raspberries	9
Strawberry frangipane custard	9
Three scoops of vanilla ice cream warm toffee sauce	8
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.