

Thursday Dinner 3rd September

Mango Picante Margarita Smoked Chilli Tequila, Cointreau, mango, agave, lime, tajin	12
Sarti Party Sarti Rosa, grapefruit, mint, pink grapefruit soda & lemonade	10

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
Hereford beef mince toasted sourdough, horseradish	10
San Danielle Serano 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)

Yellowfin Tuna Nicoise* mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen's egg	28
*Our tuna is simply seared	
Suffolk Blythburgh pork chop green beans, apple, Polebrook honey, cider sauce	25
Pan-fried gnocchi sun blush tomatoes, tenderstem broccoli, 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

Side Dishes

Hand-cut chips, Dorset Sea Salt	5½
Heritage tomatoes, red onion, basil, balsamic	
Malted farmhouse loaf, tomato butter & oil	
Garlic & rosemary new potatoes	
Mac & Cheese	
Chervil & lemon courgettes, tahini yogurt, sunflower seeds	
Peas, sweetcorn & broad beans, pink peppercorns	
Rocket, parmesan, capers, sun blush tomatoes	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	9
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, ginger crumb/ Dark chocolate brownie, salted caramel / 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.