

Sunday Dinner 6th September

Pear Pressure Absolut Pears Vodka, Giffard Poire Williams, spiced honey, lemon, fresh mint, topped with prosecco & soda 12

Starters

Pan-fried chicken hearts toasted sourdough, mushrooms, bacon, shallots, balsamic, pan jus 10
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
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)

Yellowfin Tuna Nicoise* mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen's egg 28
*Our tuna is simply seared
Summer greens risotto rocket, parmesan, smoked garlic & parsley oil 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
Creedy Carver duck breast pomme mousseline, kale, pan jus *last three 28
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
Heritage tomatoes, red onion, basil, balsamic
Mac & Cheese
Roasted celeriac, shallots, capers, parsley, lemon
Sunday roast veg
Malted farmhouse loaf, 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
Affogato; 2 scoops of vanilla & espresso 7
Lemon posset Chantilly, damson compote 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 / 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.