

Wednesday Lunch 16th September

Pretty In Pink Malfy Rosa Pink Grapefruit Gin, strawberry-infused Campari, Lillet Rosé, honey, orange bitters 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

Lunch for £14... Any dish below plus a side of your choice (£11 without)

Hereford beef pastrami English mustard, pickles, Oglesfield. malted farmhouse loaf
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun
Garlic wild mushrooms spinach, toast, poached hen's egg
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons
 Add crispy fried tofu, Suffolk chicken breast or roasted halloumi for £6

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 potato cake, spinach velouté, tomato & prawn 33
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
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 Rocket, parmesan, capers, sun Blush tomatoes 5½
 Duck-fat roast potatoes Mac & Cheese
 Satay cauliflower, spring onion, sesame Marrow, tahini yoghurt, pomegranates
 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
Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Affogato; 2 scoops of vanilla & espresso 7
Lemon posset Chantilly, raspberries 9
Strawberry frangipane custard 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.