

Saturday Lunch 19th 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
Ribblesdale Crottin goat's cheese tomato chutney, basil, olive 10
Dill-cured salmon gravadlax celeriac remoulade 11
Heritage tomatoes feta, olive, pesto, sunflower seeds 9
Pigeon breasts hummus, pomegranates, parsley, pickled onion 10

Sandwiches (served with hand-cut chips)

Salt Beef Deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf 16
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun 16
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun 16

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)

Mediterranean Stonebass linguine, chilli flakes, tomato & pepper salsa, parsley oil 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
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
Reuben Sandwich smoked brisket pastrami, sauerkraut, Oghlesfield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich 25

Side Dishes

Hand-cut chips, Dorset Sea Salt 5½
Rocket, parmesan, capers, sun Blush tomatoes
New potatoes, mint butter
Mac & Cheese
Satay cauliflower, spring onion, sesame
Roasted squash, tahini yoghurt, pomegranates
Braised red cabbage, apple, sultana
Tangzhong dinner rolls, tomato butter & oil

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream 9
Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Affogato; 2 scoops of vanilla & espresso 7
Lou's Tiramisu 9
Lemon cheesecake blackcurrant compote 9
Strawberry frangipane tart custard 9
Cheese board fig 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 / lemon posset, raspberry
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.