

# Wednesday Lunch 2<sup>nd</sup> September

**Sarti Party** (your new go-to) 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 10

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

**Salt Beef Deli** lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf  
**Portobello mushroom** cream cheese, basil pesto, lollo biondi, onion jam, brioche bun  
**Scottish Prawns** cucumber, lollo biondi, cocktail sauce, brioche bun  
**Heritage tomatoes** toasted sourdough, whipped feta, pesto, shallots  
**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)

**Yellowfin Tuna Nicoise\*** mixed leaves, olives, anchovies, tomato, potatoes, green beans, hen's egg 28  
 \*Our tuna is simply seared  
**Summer green risotto** rocket, parmesan, smoked garlic and 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 30  
 for herself. We recommend medium rare. Chimichurri, lambs lettuce  
 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  
 Garlic & rosemary new potatoes Paprika spiced squash, tahini yogurt, sunflower seeds  
 Mac & Cheese Peas, sweetcorn & broad beans, pink peppercorns  
 Heritage tomatoes, red onion, basil, balsamic Tangzhong dinner rolls, tomato butter & oil

## 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.