Wednesday Lunch 2nd 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 sourdough toast, 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 10oz 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 5½

Hand-cut chips, Dorset Sea Salt
Garlic & rosemary new potatoes
Mac & Cheese
Heritage tomatoes, red onion, basil, balsamic
Rocket, parmesan, capers, sun blush tomatoes
Paprika spiced squash, tahini yogurt, sunflower seeds
Peas, sweetcorn & broad beans, pink peppercorns
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.