

Friday Lunch 4th September

Sarti Party 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
San Danielle Serrano Ham greengages, shaved parmesan, honey	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	
Pan-fried gnocchi sun blush tomatoes, tenderstem broccoli, pine nuts, parmesan	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	
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24

Side Dishes 5½

Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes
Garlic & rosemary new potatoes	Chervil & lemon courgettes, tahini yogurt, sunflower seeds
Mac & Cheese	Roasted Celeriac, Satay Sauce, Sesame Seeds
Heritage tomatoes, red onion, basil, balsamic	Malted farmhouse loaf, 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
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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.