

Sunday Lunch 13th September

Pretty In Pink Malfy Rosa Pink Grapefruit Gin, strawberry-infused Campari, Lillet Rosé, honey, orange bitters	12
White Peach Sangria Calusari Pinot Grigio, Crème de Peche, St-Germain Elderflower liqueur, lemon, mint, prosecco & soda	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
San Danielle Serrano Ham greengages, shaved parmesan, honey	10

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)

South Coast Bream Dijon mash, tenderstem broccoli, caper butter	25
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Suffolk Blythburgh pork belly chorizo, shallot, dill, apple pearl barley	25
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

Sunday Roast

Hereford sirloin of beef horseradish sauce; our beef is served pink	24
Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock	

Cauliflower Cheese for two £9

Side Dishes

Hand-cut chips, Dorset Sea Salt	Rocket, parmesan, capers, sun blush tomatoes	5½
Duck-fat roast potatoes	Mac & Cheese	
Lemon & chervil courgettes, tahini yogurt	Butternut squash, feta	
Sunday roast veg	Malted farmhouse loaf, tomato butter & oil	

Puddings

Plum crumble vanilla custard	8
Three scoops of vanilla ice cream warm toffee sauce	8
Pavlova Chantilly, blackcurrant compote, pistachios	9
Lou's Tiramisu	9
White chocolate mousse berry compote	9
Affogato ; 2 scoops of vanilla & espresso	7
Lemon posset Chantilly, raspberries	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.