

Sunday Lunch 20th 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
Pan-fried lamb sweetbreads roasted cauliflower puree, chive oil 10
Heritage tomatoes feta, olive, pesto, sunflower seeds 9
Potted Hereford beef onion & mustard jam, toast 10
Prawn Cocktail lettuce, tomato, lemon 8
Prosciutto de Parma Riserva parmesan, figs, rocket, 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)

Mediterranean Stonebass courgette & leek risotto, parmesan 26
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
Slow-cooked pulled venison tagliatelle, green sauce, parmesan 28
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan 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
 Duck-fat roast potatoes Mac & Cheese
 Roasted courgette, whipped feta Sunday roast veg
 Tangzhong dinner rolls, tomato butter & oil

Puddings

Apple, blackberry & rhubarb crumble custard 8
Dark chocolate nemesis salted caramel, honeycomb, raspberries 9
Affogato; 2 scoops of vanilla & espresso 7
Lou's Tiramisu 9
Passion fruit cheesecake 9
Plum frangipane tart custard 9
Eton Mess 9
Three scoops of vanilla ice cream warm toffee sauce 8
Cheese board fig chutney, plum loaf, crackers, celery & grapes 15
 Lincolnshire Poacher, 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
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.