

Sunday Dinner 4th October

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
½ Dozen Colchester Pyfleet Oysters shallot vinegar, lemon, Tabasco 18
Prawn Cocktail lettuce, tomato, lemon 8
Potted Hereford beef onion & mustard jam, toast 10
Ribblesdale crottin goats cheese tomato chutney, pine nuts 10
Prosciutto de Parma Riserva parmesan, figs, rocket, honey 10
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley 9

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 Seabass chorizo, mixed greens, tomato salsa 26
Scottish Halibut cockles, Palourdes Clams, mussels, shallot, parsley, velouté 33
Celeriac fondant potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies 24
Wild mushroom, leek & truffle risotto poached hen's egg, parmesan 24
Hereford Beef 100z hanger steak prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce 30
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 5½
Rocket, parmesan, capers, sun blush tomatoes
Duck-fat roast potatoes
Mac & Cheese
Spiced courgette, whipped feta
Norfolk carrots, cauliflower, kale, maple
Tangzhong dinner rolls, tomato butter & oil

Puddings

Bread & butter pudding 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
Three scoops of vanilla ice cream warm toffee sauce 8

Cheese board fig chutney, plum loaf, crackers, celery & grapes 15
Lincolnshire Poacher, Driftwood, Dorset Blue Vinny

Little Pudding Tea or coffee with a small serving of either 8
Damson 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.