

Saturday Lunch 3rd October

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	11
Potted Hereford beef onion & mustard jam, toast	10
Heritage tomatoes feta, olive, pesto, sunflower seeds	9
Prosciutto de Parma Riserva parmesan, quince, rocket, honey	10
Harissa-spiced roast cauliflower whipped aubergine, flaked almonds, parsley	9

Sandwiches (all served with hand cut chips)

Salt Beef Deli lollo biondi, pickles, mustard aioli, sweet onion, Mayfield Swiss, malted farmhouse loaf	16
Portobello mushroom cream cheese, basil pesto, lollo biondi, onion jam, brioche bun	16
Scottish Prawns cucumber, lollo biondi, cocktail sauce, brioche bun	16

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 chorizo, mixed greens, tomato salsa	25
Suffolk Blythburgh pork shoulder baby carrots, greens, shallot, quince puree	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	
Pan-fried gnocchi tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	24
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
NYC Reuben Sandwich smoked brisket pastrami, sauerkraut, Oglesfield cheese, Russian dressing, house-baked bread.	25

Side Dishes

Hand-cut chips, Dorset Sea Salt	5½
Rocket, parmesan, capers, sun blush tomatoes	
New potatoes, mint butter	
Mac & Cheese	
Spiced courgette, whipped feta	
Mange-tout, toasted nuts & seeds	
Cauliflower satay, spring onions, sesame & nigella	
Tangzhong dinner rolls, tomato butter & oil	

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb, raspberries	9
Affogato ; 2 scoops of vanilla & espresso	7
Passion fruit cheesecake	9
Lou's Tiramisu	9
Treacle & pecan tart clotted cream	9
Cheese board fig chutney, plum loaf, crackers, celery & grapes	15
Lincolnshire Poacher, Driftwood, Sussex Brie	

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
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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.