

Sunday Lunch 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
Reuben Sandwich smoked brisket pastrami, sauerkraut, Ogleshield cheese, Russian dressing, house-baked bread. NYC style pastrami sandwich	25
Sunday Roast	
Hereford sirloin of beef horseradish sauce; our beef is served pink	24
Tamworth pork shoulder apple sauce	23
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	5½
Duck-fat roast potatoes	Rocket, parmesan, capers, sun blush tomatoes
Spiced courgette, whipped feta	Mac & Cheese
Tangzhong dinner rolls, tomato butter & oil	Sunday roast veg
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.