

SUNDAY MENU `12-8pm

Starters

Garlic & lemon hummus with harissa oil, olive salsa & toast (v)(vgo)	£7.00
Jalapeno & smoked cheddar croquettes with saffron aioli (v)	£8.00
English asparagus, truffle polenta, crispy soft boiled egg, black truffle emulsion & parmesan (v)	£10.00
Chicken liver parfait, apple & fig chutney, chargrilled olive oil toast	£9.00
Burrata, Parma ham, rosemary & garlic focaccia, sun dried tomato & basil oil	£10.00
Mackerel crumpet; smoked mackerel rillette, grilled fillet, avocado mousse, radish & cucumber	£10.00
Whole roasted prawns, garlic & tandoori spiced butter & curry leaf mayonnaise x6	£12.00

Roasts

All roasts served with roast potatoes, seasonal vegetables, cauliflower & cheese, sweet potato puree & Yorkshire pudding.

Roast Sirloin of beef	£24.00
Slow roast shoulder of English lamb	£22.00
Slow roast belly of pork with apple sauce	£20.00
Roast free range chicken	£18.00
Mushroom, feta & nut roast with roast onion gravy (v) (vegan option available)	£17.00

Mains

Beer battered haddock fillet & chips with crushed minted peas & tartar sauce

£17.50

Sides £5

Pigs in blankets | Pork stuffing | Roast potatoes | Cauliflower cheese

Dessert

Selection of cheeses with apple & fig chutney, crackers, grapes & apples Brighton blue- Golden cross goat- Pitchfork cheddar- Brie De Meaux	£12.00
Dark chocolate & blackberry cheesecake, chocolate soil, pistachio ice cream	£9.00
Rhubarb & crème fraiche panna cotta, pistachio sponge, raspberry sorbet, rhubarb puree	£9.00
Sticky toffee pudding with vanilla ice cream	£9.00

Please inform you server on any allergies or intolerances when placing your order at the bar.

Our Chefs can adapt some dishes to cater for customers with food intolerances.

Despite all reasonable steps being taken we cannot guarantee the absence of any unintentional cross contamination of allergens and our kitchen is therefore not a 'free from' environment. If you require 'free from' food we are unable to cater for you