

NEW YEAR'S DAY

STARTERS

- Chef's soup of the day, Gilda bakery bread & butter (G.S) | 9
- Corned beef brisket, cornichons, piccalilli, beef dripping toast (G.M.P.S) | 10
- Crispy pork belly bites, apple & chilli jam, baby bell peppers | 10
- Aubergine fritter, cauliflower tahini, fresh jalapeño, red pepper ketchup (G.SS,VG) | 11
- Malt whiskey cured salmon, chive mayonnaise, watercress, seeded rye bread (D.E.F.G) | 12
- Smoked pheasant breast, mulled pear, gorgonzola, walnut & celery salad (C.D.N.S) | 12
- Fresh crab arancini, crushed avocado, wasabi (CR,D,E,G) | 14

MAIN COURSES

- 225g Dry aged aged beef burger, beer pickled onions, brown butter mayonnaise, Brighton blue cheese (D,E,G,M,P,S,SY) | 19
Add smoked streaky bacon £2
- Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G,M,P,S) | 21
- Turkey, ham & leek pie, buttered mash potato, braised red cabbage (D,E,G,S) | 21
- Wild mushroom & Brazil nut Wellington, truffle & Madeira sauce, hasselback potato (G.N.S,VG) | 22
- Monkfish & king prawn thai green curry, basmati rice, bhatura bread (CR,D,E,G) | 24
- 250g Dry aged sirloin steak, grilled field mushroom, beef tomato, skin on fries, peppercorn sauce (D,S) | 34

ROASTS

Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) | 24

Roast sirloin of dry aged beef (D,E,G,S) | 25

Combination roast, roast sirloin & roast pork (D,E,G,S) | 28

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (D,E,G,N,S,V) | 20.5

Add a side of
Piccolo parsnips, maple & chestnut | 6

Pigs n blankets (G,S) | 6

SIDES

Skin on fries (VG) | 5

Roasted piccolo parsnips (D) | 6

Braised red cabbage (D,S) | 6

Maple roasted sprouts with smoked bacon & chesnuts (D,S) | 6

Pigs in blankets (G,S) | 6

Bowl of roast potatoes & gravy | 6

Chunky chips, truffle & Parmesan (D) | 7

DESSERTS

Salt caramel & chocolate bread & butter pudding, tia maria custard (D,E,G,S) | 9

Vegan pineapple pavlova, coconut ice cream, rum & raisin syrup (S,SY,VG) | 9

Pistachio crème brûlée, milk chocolate cookie (D,E,G,N) | 10

Blood orange cheesecake, poached clementine, lemon sorbet (D,G) | 10

Rum poached pineapple upside down cake, coconut ice cream (D,G,N) | 10

Sticky toffee pudding, vanilla ice cream, toffee sauce (D,E,N) | 11

Selection of British cheeses, bath oliver biscuits, malt loaf, chutney & fruit (D,G,S) | 14

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, CR - CRUSTACEAN, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)