



SUNDAY MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

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| Gordal olives (F,N,S) | 5 |
| Gilda bakery sourdough bread, cultured butter, olive oil & balsamic (D,G,S,V) | 6 |
| Whipped smoked cod's roe, prawn crackers (CR,D,F,G,M,P) | 7 |
| Roasted carrot & cumin hummus, black olive grissini (G,SS,VG) | 7 |

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

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

STARTERS

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| Chef's soup of the day, Gilda bread, cultured butter (V,VG)
Vegan with no butter | 9 |
| Breaded Sussex brie, Cumberland sauce (D,E,G,S) | 9 |
| Crispy pork belly bites, burnt apple & chilli jam (S) | 10 |
| Bombay potato scotch egg, mango chutney, mint yoghurt (D,E,G,M,P,V) | 10 |
| Roasted aubergine bruschetta, vegan goat's cheese, cashew nut pesto (G,N,SY,VG) | 13 |
| Classic prawn cocktail, Marie Rose sauce, brown bread & butter (CR,D,E,G) | 13 |

ROASTS

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| Chicken breast stuffed with Cumberland sausage meat (D,E,G,S) | 24 |
| Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) | 25 |
| Roast Sirloin of dry aged beef (D,E,G,S) | 27 |
| Combination roast, roast Sirloin & roast pork (D,E,G,S) | 30 |
- All of the above are served with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus*
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| Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,V,VG) | 22 |
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| Add a side of
Maple & chestnut piccolo parsnips | 6 |
| Pigs n blankets (D,F,G,S) | 7.5 |

FROM THE SEA

- Local beer battered fish & chunky chips, fresh peas, tartare & curry sauce (D,E,F,G,M,P) | 21
- Roast loin of cod, artichoke purée, smoked cod's roe, salt cod croquette, curly kale (D,G,F,M,P,S) | 22

FROM THE LAND

- Braised leek & pesto mac 'n' cheese, poached egg, walnut & herb crumb (D,E,N,V) | 19
- Double 4oz rump steak burger, bacon jam, Monterey Jack cheese, gherkin ketchup, skin on fries, house slaw (C,D,E,G,M,P) | 22
Add smoked streaky bacon £2
- Vegan meatballs, potato gnocchi, baby spinach, cép mushroom cream (G,M,P,SY,VG) | 22

FROM THE GRILL

- Dry aged sirloin steak 250g (D) | 32
- Dry aged fillet steak 200g (D) | 41

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with roquette, parmesan & vine tomato salad, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic butter (D)

SIDES

- Skin on fries (V,VG) | 4
- Braised red cabbage (S,V) | 5
- Truffle & Parmesan chunky chips (D) | 8

DESSERTS

- Passion fruit éclair, dark chocolate sorbet (D,E,SY,V) | 10
- Vanilla pannacotta, mulled wine poached pear, torched meringue (D,E,S) | 10
- Apple crumble tart, coconut crème anglaise (D,E,G) | 10
- Clementine mousse, whipped chocolate ganache, candied Brazil nuts, gin sorbet (N,S,SY,VG) | 11
- Sticky toffee pudding, toffee sauce, honeycomb ice cream (D,E,N,S) | 11
- Selection 3 cheeses, miller crackers, chutney, pickles & fruit (D,E,G,S,V) | 15
- Classic affogato (D,E,V) | 7.5
Vegan ice cream available