



SUNDAY MENU

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

SMALL BITES

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

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,PV)	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

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
<i>All of the above are served with Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus</i>	
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,V,VG)	22

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 (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