



## SUNDAY MENU

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

### SMALL BITES

Gordal piquanté olives (F,N,S)	5
Gilda bakery sourdough bread, sea salt butter, rapeseed oil & balsamic vinegar (D,G,SY,V)	6
Beetroot hummus, beer crackers (G,N,S,SS,VG)	6
Chilli chicken wings, black sesame (SS)	8

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 (G,V,VG) Vegan with no butter	8.5
Breaded Sussex brie, Cumberland sauce (D,E,G,S)	9
Local grilled asparagus, hazelnut pesto, Parmesan (N,VG)	10
Braised oxtail spring roll, fermented plum jam (G,S,SY)	10
Buffalo mozzarella, green olive & gremolata flat bread, confit heritage tomato (D,G,N,S,V)	11
Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M)	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

*All of the above are served with Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus*

Roast mushroom & nut Wellington (G,M,N,P,VG)	22
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Add a side of Pigs n blankets (D,F,G,S)	7.5
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## FROM THE SEA

- Local beer battered fish & chunky chips, garden peas, tartare sauce (D,E,F,G,M,P) | 21
- Mussel, white crab & tiger prawn rigatoni, chilli tomato, roquette, Parmesan (CR,D,E,G,MO) | 24

## FROM THE LAND

- Vegan meatballs, rigatoni, baby spinach, cep mushroom cream sauce (G,SY,VG) | 22
- Double 4oz rump steak burger, toasted bun, bacon jam, Monterey Jack cheese, gherkin ketchup, skin on fries, house slaw (C,D,E,G,M,P) | 22  
Add smoked streaky bacon £2
- Grilled calves liver, colcannon, smoked bacon, roscoff onion rings, raspberry vinegar (D,G,S) | 28

## FROM THE GRILL

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

*All are aged for 30 days in a Himalayan salt chamber and are served with fries, grilled beef tomato, grilled flat mushroom & a choice of blue cheese (D,G), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)*

## SIDES

- Skin on fries (V,VG) | 4
- Grilled hispi, balsamic chimmi churri (V,VG) | 7
- Cauliflower cheese (D,V) | 7
- Tomato & mozzarella salad, aged balsamic vinegar (D,S,V) | 8
- Truffle & Parmesan chunky chips (D) | 8

## DESSERTS

- Raspberry ripple pannacotta, caramelised white chocolate, raspberry sorbet (D) | 10
- Warm double chocolate brownie, chocolate ice cream (D,E,G) | 10
- Sticky toffee pudding (D,E,N,S) | 10.5
- Lemon & lime cheesecake, lime curd (D,G) | 11
- Rhubarb & apple crumble, coconut custard (VG) | 11
- Chocolate tart, toasted hazelnuts, blood orange sorbet (D,E,G,N,SY) | 12
- Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (D,E,G,S,V) | 15
- Classic affogato (D,E,V) | 7.5  
Vegan ice cream available