



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
Miso aubergine, spring onion (SY,VG)	9
Breaded Sussex brie, Cumberland sauce (D,E,G,S)	9
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