



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
- Grilled whole lemon sole, brown crab butter, Jersey royals, samphire (CR,D,F) | 28

FROM THE LAND

- Stuffed portobello mushroom, mozzarella, heritage tomato, basil, Summer salad (D,G,S,V) | 17
- Double 4oz rump steak burger, toasted bun, bacon jam, Monterey Jack cheese, gherkin ketchup, skin on fries, house slaw (D,E,G,M,P) | 21
Add smoked streaky bacon £2
- Vegan pad thai, rice noodles, toasted peanuts, grilled tofu (P,SY,VG) | 24
- Chicken schnitzel, baby gem & bacon salad, Parmesan dressing (D,E,F,M,P) | 26

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 grilled beef tomato, mushroom, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D), café de Paris butter (D,F,G,M,P,S)

SIDES

- Skinny fries (V,VG) | 4
- Heritage carrots (V,VG) | 5
- Grilled courgettes, lemon & Parmesan (D) | 5
- Baby gem Caesar salad (D,E,F,G,M,P) | 6
- Greek salad (VG) | 6
- Rosemary & seasalt fries, smoked paprika mayonnaise (E,V) | 6
- Cauliflower cheese (D,V) | 7

DESSERTS

- Strawberry & elderflower trifle (VG) | 9
- Vanilla crème brûlée, pistachio & olive oil sponge (D,E,G,N,V) | 10
- Hazelnut double chocolate brownie, vanilla ice cream (D,E,SY,N,V) | 10
- Brighton blue cheese, malted fruit loaf, pickled walnuts, apple compote (C,D,E,G,N) | 10
- Sticky toffee pudding, toffee sauce & vanilla ice cream (D,E,N,S) | 10.5
- Biscoff affogato, caramel sauce, café curl (D,E,G,V) | 7.5
Vegan vanilla ice cream available