



## 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 piquanté olives (F,N,S)  | 5 |
| Gilda bakery sourdough bread, sea salt butter, rapeseed oil & balsamic vinegar (D,G,SY,V) | 6 |
| Roasted chickpea hummus, garlic chips, beer crackers (G,S,SS,VG)                          | 7 |
| Pickled cockles (MO,S)  | 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 (G,V,VG) Vegan with no butter                                 | 8.5 |
| Breaded Sussex brie, Cumberland sauce (D,E,G,S)   | 9   |
| Crispy pork belly bites, chilli & apple jam (S)   | 10  |
| Heritage beetroot and pear carpaccio, whipped vegan feta, pumpkin seed, pomegranate molasses (SY) | 10  |
| Chorizo scotch egg, chimmi churri, mayonnaise (D,E,G,S)   | 10  |
| Prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, lemon, brown bread (CR,D,E,G,M) | 13  |

### ROASTS

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| Chicken supreme, 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*

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| Roast mushroom & nut Wellington (G,N,V,VG) | 22 |
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| <b>Add a side of</b><br>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,M,P,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)  
Add smoked streaky bacon £2 | 21
- Vegan pad thai, rice noodles, toasted peanuts, grilled tofu (P,SY,VG) | 24
- Chicken schnitzel, Caesar salad (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

## 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