

FASTER SUNDAY MENU

SNACKS

Gordal piquanté olives (F,N,V)	3.5	House bread, whipped butter (D,G,S,V)	1.5pp
Ham & cheese croquettes (D,E,G,M)	5	Add	
Rosemary & garlic camembert, house bread, hot honey (G,S,SS,VG)	16	Scallop taramasalata (D,G,MO,S)	3
		Chicken liver parfait (D,S)	3

SMALL PLATES

Lamb tikka scotch egg, cucumber & mint yoghurt, mango chutney (D,E,G,M,S)	12	Korean fried cauliflower bites, gochujang, toasted sesame seeds (G,S,SS,VG)	10
Classic prawn cocktail, Marie Rose sauce, crisp baby gem, house bread & butter (CR,D,E,G,M)	13	Breaded Sussex brie, Cumberland sauce (D,E,G,S,V)	10
Salmon gravlax, lemon & dill crème fraîche, cucumber (D,F,M,S)	12	Crispy pork belly bites, sweet chilli sauce (F,G,S)	12

ROASTS

Chicken supreme stuffed with Cumberland sausage meat stuffing (D,E,G,S)	24
Roast sirloin of dry aged beef (D,E,G,S)	27
Roast leg of lamb, apricot & rosemary stuffing, red currant jus (C,D,E,G,S)	28
Combination roast, roast sirloin & roast leg of lamb (D,E,G,S)	30
Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,VG)	20
All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M)	

THE GRILL

225g Dry aged fillet steak (D), choice of sauce	32
Steak sauces - Peppercorn, Blue Cheese, Garlic Butter, Chimmi Churri or Café De Paris Butter	
8oz steak burger, brioche bun, monterey jack cheese with house slaw and skin on fries (D,E,G)	21
Add bacon £2	

LARGE PLATES

Potato, leek & cheddar gratin, grilled asparagus, fried duck egg (D,E,G,N,V)	20
Local beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S)	21
Crab macaroni, brioche & gruyere crumb, baby gem Caesar (CR,D,E,F,G,MO)	26

SIDES

Skin on fries (V) - Creamed garlic mushrooms (D,V) - House salad (V) - Honey roast carrots (D,V) - French peas (D,N) - Minted new potatoes (D) - Buttered mash (D,V) - Mac 'n' cheese (D,E,G) All 5	
Pigs in blankets (D,F,G,S) 6	

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, 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)