

SUNDAY LUNCH

BAR SNACKS

Marinated olives £5; Cumin seed flatbreads, lemon & herb hummus £6;
Halloumi fries, sweet chilli dip £7; Devilled whitebait, tartare, lemon £7
Sticky miso pork belly bites, pickled chilli & ginger £9

KITCHEN:

MON-FRI: 12-2.30PM & 6PM-9PM
SAT: 12-3, 6-9PM
SUN: 12-8PM

SHARERS

Antipasti Board - Serrano ham, chorizo, Mortadella, Manchego, mozzarella, roasted Mediterranean vegetables, olives, cornichons, sun-dried tomatoes toasted ciabatta, rapeseed oil & pomegranate molasses £24*

Baked camembert with garlic & rosemary, hot honey, roasted fig, garlic ciabatta (V) £20*

Salt & pepper squid, lemon & garlic mayonnaise, rocket, lemon £10/£19*

STARTERS

Lamb kleftiko croquette, watermelon, feta & olive salad, lemon & herb labneh yogurt £9

Pan fried King prawns, garlic, sweet chilli butter, bruschetta £10*

Moroccan spiced sweet potato, harissa yoghurt, dukkah (nuts), pickled red onions (VG) £9

SUNDAY ROASTS

SERVED WITH ROAST POTATOES & PARSNIPS (GF, DF), YORKSHIRE PUDDING (GF AVAIL), CAULIFLOWER & LEEK CHEESE (GF), SEASONAL VEGETABLES, PAN GRAVY (GF)

Rare roast Surrey Farm topside of beef, horseradish £23*

Roast leg of lamb, mint sauce £23*

Roast pork loin, crispy crackling, apple sauce £22*

Root vegetable & beetroot wellington (VG/V - please specify) £19

MAINS

Pan-fried fillet of bream, seasonal greens, sauteed new potatoes, lemon & caper butter (GF) £23

Homemade 8oz beef burger, cheddar cheese, crispy bacon, homemade burger sauce, lettuce, tomato, pickle, toasted brioche bun, skinny fries £19

Tempura battered fresh haddock, chunky chips, pea purée, tartare, lemon wedge (GF) £20

Parisian chicken salad, roasted Mediterranean vegetables, giant couscous, flaked almonds, pomegranate seeds, harissa yoghurt £20

Vegan spicy bean burger, lettuce, tomato, pickle, burger relish, toasted vegan bun, skinny fries (VG) £18*

Thai style sweet potato, butternut squash & chickpea coconut curry, rice, naan bread, mango chutney*(VG) £18.50

DESSERTS £9

Chocolate brownie, chocolate sauce, salted caramel ice cream (GF)

Blood orange & stem ginger treacle tart, honey & ginger ice cream

Raspberry & prosecco frozen parfait, raspberry coulis, pistachio shortbread*

Bramley apple, plum & rhubarb crumble, custard or vanilla ice cream

Vegan Biscoff cheesecake, Biscoff sauce, vegan vanilla ice cream (VG)

Ice cream & sorbet scoops £3.50, £5.50, £7.50

- Sussex Ice Cream: Honeycomb & marmalade; vanilla (VG option avail), salted caramel; double chocolate brownie; mint choc chip; honey & stem ginger, Biscoff
 - Mango & lime sorbet (VG); raspberry sorbet (VG); lemon sorbet (VG)
- Marshfield's Ice Cream: Rum & raisin; strawberry; creamy coconut

Cheeseboard: Sussex Cheddar, Brighton blue, Tunworth,
Sussex goat's cheese, crackers, pan de higo, quince, grapes, chutney £11

SIDES

Skinny Fries £5

Chunky chips £5

Mixed leaf salad, French dressing £4.5

Rocket, sun-blush tomato & Parmesan £5

Seasonal vegetables £5

Roast potatoes/cauliflower cheese £4.5

KIDS

Any roast with all the trimmings £13

Homemade chicken or fish goujons, fries, peas £9

Kids beef burger with cheese, fries £9

Kids tomato pasta, cheese (V) £8

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCES
***MANY OF OUR DISHES CAN BE ALTERED TO BE MADE GF OR DF PLEASE ASK!**

Specific allergen information available on request.

Our kitchen contains nuts, gluten and other allergens, and as such cannot guarantee any of our dishes to be entirely free of any allergen
All our food is prepared fresh to order - please be patient during busy services :)

AN DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL