

Sunday Lunch.

by Stuart Dunley

£22 for 2 Courses | £29 for 3 Courses

Glass of Prosecco £6

Glass of Champagne £9

Olives *vgn* £3

Sourdough, butter, olive oil *veg vo* £3.50

•••••

Soup of the Day *veg vo*

Gin Cured Gravdax, cucumber, beetroot, lemon

Rosemary & Garlic Studded Baked Camembert, sourdough, celery, cucumber, peppers, chutney *veg*

Bresaola, fig jam, Sussex Charmer, rocket

•••••

Free Range Breast of Sasso Chicken, roast potatoes, seasonal vegetables, Yorkshire Pudding, pan juices

Pink Roasted Sussex Beef Sirloin, roast potatoes, seasonal vegetables, Yorkshire Pudding, pan juices

Crisp, Slow Basted Pork Loin, roast potatoes, seasonal vegetables, Yorkshire Pudding, pan juices

Seaford Bay Plaice, lemon scented potatoes, spinach, prawn & parsley butter

Nut & Herb Roast roast potatoes, seasonal vegetables, Yorkshire Pudding, pan juices *veg*

•••••

Buttermilk Pannacotta, lemon roasted apricots

Apple Butterscotch Crumble, vanilla bean custard

Chocolate Tart, caramel sauce

Sussex Cheese, biscuits, orchard apple chutney

•••••

Side Dishes all £4

tomato & rocket salad | wilted spinach | green beans | rainbow carrots | new potatoes | rosemary skinny fries | onion rings
truffle mashed potatoes | thick cut chips | sweet potato fries

Coffee & Petit Fours £5.50

Port 50ml; Taylors LBV £4.50 Grahams LBV £5.00 Taylors 2003 £14, Fonseca 1994 £20 Cognac 25ml; Courvoisier XO £11
Dessert Wine 50ml; Essensia Orange Muscat 2016 £6.50, Elysium Black Muscat 2016 £6.50

veg - vegetarian *vgn* - vegan *vo* - vegan option

A discretionary service charge of 12.5% will be added to your bill.

All gratuities and service charges go to the staff. If for any reason you wish to remove this from your bill, just ask.

Please make staff aware of any dietary requirements and allergies