

Sunday Lunch.

served from 12pm to 2:30pm

£22 for 2 Courses | £29 for 3 Courses

Glass of Prosecco £6

Glass of Charles Vercy Champagne £9

Olives £3

Sourdough, butter, olive oil £3.50

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Roasted Onion Broth, toasted grains, smoked Ashdown foresters cheese, mustard *veg vo*

Smoked Wiltshire Trout, oyster mayonnaise, pickled rhubarb, caramelised cauliflower

Tartare of Grass Fed Sussex Beef, smoked red pepper, parmesan, pickled celery

Winter Salad of Fresh Organic Vegetables, air dried ham, spelt, garlic mayonnaise

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Butter Roasted Breast of Free Range Chicken, roast potatoes, seasonal vegetables, pan juices

Pink Roasted Sirloin of Sussex Beef, roast potatoes, seasonal vegetables, marrow bone gravy, Yorkshire Pudding

Slow Roasted Loin of Suffolk Pork, apple sauce, roast potatoes, seasonal vegetables, pan juices

Pan Fried Fillet of Line Caught Cod, citrus crushed new potatoes, spinach, crab & almond veloute

Baked Nut Roast, roast potatoes, seasonal vegetables, red onion gravy, Yorkshire pudding

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Warm Treacle Tart, stem ginger, poached Yorkshire rhubarb, brown butter crème fraiche

Manjari Chocolate Mousse, hazelnut biscuit, cumin, caramelised banana ice cream

Charred Pink Lady Apples, green apple sorbet, walnut, lemon verbena sherbert *vgn*

Tasting of English Cheese, orchard apple chutney, pickled quince, crackers *veg*

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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