



SUNDAY MENU

ROASTS

Slow roast topside of beef	15
Thyme studded Sussex lamb shoulder	15
Herb marinated chicken supreme	14
Succulent pork belly	14
Vegetarian roast squash, mushroom, roast pepper and mozzarella strudel (V)	12.50
(VG option available)	

All our plates are piled with: rosemary roast potatoes, braised red cabbage, honey roasted carrot and parsnip, creamed hispi cabbage, roast beetroot, polenta chip, truffle celeriac puree, Yorkshire pud (and Brighton Sausage and apricot stuffing on the meaty roasts)

Seared swordfish with braised lentils, sauté zucchini, roast pepper and honey dressing	15
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SIDES

Cauliflower cheese	4
Pigs in pancetta blankets	4
Fennel orange and pine nut salad	4
Fries	3

KIDS

Roast dinner of the above	6
Penne beef ragu / tomato basil pasta	5

DOLCI

Brownie served with vanilla ice cream (V)	5.50
Almond & Lemon Cake served with mascarpone (V)	5.50
Steamed syrup sponge pudding served with custard (V)	5.50
Warm sticky toffee pudding with butterscotch sauce (V)	5.50

V – Vegetarian VG – Vegan GF – Gluten Free

Food allergies and intolerances

Please speak to us about the ingredients in your meal.