



SUNDAY MENU

ROASTS

Slow roast topside of beef	15.50
Thyme studded Sussex lamb shoulder	15.50
Herb marinated chicken supreme	15
Succulent Orchard Farm pork belly	15
Vegetarian filo brick, aubergine, Soignon goats cheese, red pepper jam	13.50
Vegan Wellington, courgette, wild mushroom pate, slow roast tomato, braised fennel	13.50
Large three meat roast (beef, lamb, belly)	21

All our meats are free range from Clarks and Brighton Sausage Co

Plates are piled with: rosemary roast potatoes, maple roasted carrot, creamed hispi cabbage, roast golden beetroot, roast butternut puree and special guest seasonal veg Yorkshire pudding (and Sausage and apricot stuffing on the meat roasts). Ask staff for GF option

SIDES

Cauliflower cheese (V)	5
Hogs smoked in blankets	5
Fries(VG)	3
Sweet potato fries (VG)	3
Halloumi chips with Bourbon bbq sauce (V)	4.50

KIDS

Roast dinner of the above	7
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DOLCI

70 % chocolate Brownie vanilla ice cream (V)	5.5
Vegan Sticky Toffee Pudding peanut butter fudge sauce, vanilla ice cream (Vg)	5.5
Steamed Syrup Sponge Pudding served with custard (V)	5.5

V – Vegetarian VG – Vegan GF – Gluten Free

Food allergies and intolerances

Please speak to us about the ingredients in your meal.