



## SUNDAY MENU

### ROASTS

Slow roast topside of beef	15
Thyme studded Sussex lamb shoulder	15
Herb marinated chicken supreme	14
Succulent Orchard Farm pork belly	14
Vegetarian filo brick, aubergine, Soignon goats cheese, red pepper jam	13.50
Vegan Wellington, courgette, wild mushroom pate, slow roast tomato, braised fennel	13
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, braised red cabbage, maple roasted carrot and parsnip, creamed hispi cabbage, roast golden beetroot, roast butternut puree, 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
Halloumi chips with Bourbon bbq sauce (V)	5

### 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.