

SUNDAY LUNCH



NIBBLES	MIXED OLIVES (VE)	3
	POPPYSEED BAKERY ARTISAN BREADS, whipped salted butter (V with VE option)	4.5
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SMALL PLATES	ROASTED CHORIZO, red wine & local honey glaze	7
	PAN SEARED DIVER SCALLOPS, café de Paris butter, wilted spinach, crispy capers, pancetta	11.5
	WHIPPED GOLDEN CROSS GOATS CHEESE, roasted fig flatbread, pickled walnut, rocket (V)	8.5
	DUCK ANTI PASTI, smoked duck breast, duck liver parfait, roasted artichoke, sourdough crostini	9
	CHICKPEA SHAWARMA DIP, roasted chickpeas, parsley & tomato salad, garlic & dill yoghurt, paprika taco crisps (V with VE option)	7
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ROASTS	DRY AGED SIRLOIN OF BEEF	15
	FREE RANGE CHICKEN BREAST	14
	PORK BELLY	14
	SUSSEX LEG OF LAMB	15
	GRAND CRU ROAST - a slice of each meat & a little extra of everything else	17
	NUT ROAST, veggie stuffing (V with VE option)	11
	All roasts served with roast potatoes, pig in blanket, stuffing, Yorkshire pudding, vegetables & extra gravy	
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LARGE PLATES	BATTERED WILD TURBOT, hand cut triple cooked chips, homemade aioli	16.5
	THE MEDITERRANEAN BURGER, hand minced chuck steak, crumbled barrel-aged feta, roasted garlic tzatziki, tomato & harissa chutney, rocket, brioche bun, hand cut triple cooked chips	14.5
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SIDES	TRUFFLE CAULIFLOWER CHEESE (V)	4.5/6.5
	DIRTY CAULIFLOWER CHEESE, pancetta	5.5/7.5
	EXTRA POTATOES (V)	4
	TRADITIONAL GREEK SALAD (V)	5
	SUMMER GREEN VEGETABLE MEDLEY, garden herb butter (V with VE option)	6

ALL OF OUR FOOD IS PREPARED AND COOKED ON-SITE USING THE FRESHEST INGREDIENTS. Please let us know if you have any dietary requirements.