

SUNDAY MENU

*This is a sample menu and may
be subject to change through the season



BITES

Mixed selection of bread, salted butter, olive oil, Ditchling verjuice (veo)	5
Salt & pepper peanuts and cashews (ve)	4
Sicilian Nocellara olives (ve)	4
Sussex Biltong	5.5

OYSTERS

British oysters served with pickled shallot vinegar, Tabasco®

6 oysters for 20

12 oysters for 30

SMALL PLATES

Salmon Gravavlax, new potato salad, basil dressing (small or large portion available)

small 9.5
large 16

Loaded mac & cheese bites, vegetarian hard cheese, crispy onion, chili jam, garlic, chili, spring onion

9.5

Chorizo, potato, roast pepper, aioli

9.5

ROASTS

Courgette, spinach, chickpea 'kofta' (ve)

18

Roast leg of lamb with garlic and rosemary

23

Roast sirloin of beef

22.5

Slow roasted pork belly

19

Chicken supreme

21

SUNDAY DEAL

Any two roasts served with a
glass each of our Limited
Release Blanc de Noirs

55

ALL ROASTS SERVED WITH:

Crispy roast potatoes (ve)

Yorkshire pudding (v)

Braised red cabbage (ve)

Maple glazed carrots (ve)

Cauliflower cheese (v)

Seasonal greens (ve)

Sweet potato & swede mash (ve)

Homemade gravy

Vegan gravy (ve)

OPTIONAL EXTRAS

Sausage meat stuffing 4

Vegan stuffing (ve) 3.5

SOMETHING FOR AFTER

Local cheese board,
crackers, chutney (v) 16

Daily Specials 8
(Please Ask Team)