

SMALL BITES

Mixed selection of bread,
Southdown's butter, olive oil,
Ditchling verjuice (v, veo) 5

Sicilian Nocellara olives (ve) 5

Salt & pepper cashew nuts (ve) 4

ROASTS

Roast striploin of beef with slow
cooked pulled brisket 24

Butternut squash, spinach, Bute
Island 'Sheese' galette (ve) 19

Roasted aubergine (ve) 18

Slow roasted pork belly 22

Garlic, lemon & herb chicken breast
supreme 22

Confit Sussex lamb breast, mint jelly
glaze 22

ALL ROASTS SERVED WITH:

Rosemary, garlic roast potatoes (ve)

Yorkshire pudding (v)

Maple glazed parsnips & carrots (ve)

Seasonal greens (ve)

Butternut squash puree (ve)

Braised red cabbage (ve)

Homemade meat gravy

Vegan gravy (ve)

*Comes as standard with any
vegetarian/vegan roast*

OPTIONAL EXTRAS:

Roast potato portion (ve) 5

Slow cooked pulled brisket in
Yorkshire pudding 6

Cauliflower cheese, herb crumb (v)
6

Pigs in blankets, honey mustard, crispy
onions 7

Local sourdough & apricot, herb
stuffing (ve) 5

(v) Vegetarian (ve) Vegan (veo) Vegan option on request / **Detailed allergen information available from staff**

OurView price 10% off as listed | It is advised you pre book a taxi if necessary – 01444 410 410 Station Taxis

PLEASE BE ADVISED WE ARE A CASHLESS RESTAURANT | VAT included

A discretionary 12.5% service charge will be added to all bills

As much as possible we champion local suppliers