

SUNDAY MENU

SMALL BITES

Mixed selection of bread, Southdown's butter, olive oil, Ditchling verjuice (v, veo)	6	Sicilian Nocellara olives (ve)	5
		Salt & pepper cashew & peanuts (ve)	4

OYSTERS

Fresh rock oysters <i>Shallot vinegar, lemon, Tabasco ®</i>	
Single/ 6 / Dozen	4 / 20 / 38

SMALL PLATES

Charcuterie board <i>Mixed selection of Beal's Farm charcuterie, cornichons, sourdough</i>	17
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Cheese board <i>Selection of local cheeses, cornichons, chutney, crackers (v)</i>	
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Cheese for one 13
Cheese for two 18

ROASTS

Roast striploin of beef with slow cooked pulled brisket	24
Wild mushroom & herb galette (ve)	19
Sweet potato, lentil, sunblush tomato & basil loaf (ve)	19
Slow roasted pork belly	22
Garlic, lemon & herb chicken breast supreme	22
Roast Sussex lamb	23

ALL ROASTS SERVED WITH:

Rosemary, garlic skin-on roast potatoes (ve)
Yorkshire pudding (v)
Maple glazed parsnips & carrots (ve)
Seasonal greens (ve)
Butternut squash purée (ve)
Braised red cabbage (ve)
Homemade meat gravy
Vegan gravy (ve)
Comes as standard on any vegetarian/vegan roast

OPTIONAL EXTRAS

Cauliflower cheese, herb crumb (v)	6
Pigs in blankets, honey mustard, crispy onions	7
Local sourdough, apricot, herb stuffing (ve)	6
Slow cooked pulled brisket in Yorkshire pudding	6
Roast potato portion (ve)	5

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

PLEASE BE ADVISED WE ARE A CASHLESS RESTAURANT | VAT included | A discretionary 12.5% service charge will be added to all bills