

Sunday Lunch Menu

June / July 2024
12-4pm



Special cocktails: Spicy Passion Fruit Margarita £8.95 Aperol Sour £8.95 Lychee Collins £8.95
Charles Heidsieck Brut Réserve, Champagne £12.00 Rathfinny Sparkling Rosé, Sussex £10.50
Filtered still or sparkling water is free of charge

Sourdough bread with Italian extra virgin olive oil or salted butter £2.95

Sussex Camembert croquettes with rocket aioli £4.95 Fried artichokes with miso mayonnaise £4.95

Broad bean Hummus with wild garlic oil & toasted sourdough £4.95 Mini chorizo sausages £4.95

2 Courses £27.50 or 3 courses £32.50

Grilled Atlantic sardine fillets on toasted sourdough with Zhoug

Roasted British asparagus with lemon & truffle dressing and pistachio & parmesan crumb

Pan-fried crab cake with katsu curry sauce and fennel

Korean fried chicken with pickled carrot & cucumber slaw

Green pea & dill gazpacho with tarragon & buttermilk

Confit duck rilette with sourkraut, curried mushroom ketchup and sourdough toast

Fillet of stone bass with romesco sauce, fried gnocchi, samphire & fennel marmalade

Pan-fried sea bream with udon noodles, dashi broth, edemame, beansprouts and chilli oil

Tandoori roasted heritage carrots with spiced carrot purée, aloo tikka patties, carrot top & coriander chutney

Char-grilled broccoli steak with courgette & mint purée, roasted courgettes, capers & crispy shallots

Roast sirloin of beef with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy and horseradish sauce

Roast loin of pork with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, crackling & apple sauce

Roast leg of lamb with garlic roasted potatoes, savoy cabbage, roasted carrots & parsnips, Yorkshire pudding, gravy and mint salsa (£3.00 supplement)

Add: Cauliflower cheese £4.95

Sticky toffee pudding with toffee sauce and clotted cream

Coconut rum baba with rum & mango sorbet and lime curd

Strawberry Choux au Craquelin with basil syrup & elderflower sorbet

Lemon Polenta cake with mascarpone ice cream

Affogato (single scoop of vanilla ice cream with espresso coffee or PX Sherry)

Three scoops of homemade ice cream or sorbet:

Ice cream: vanilla; caramel; walnut; mascarpone

Sorbet: Elderflower; Rum & mango; Strawberry

Two cheese from Rennet & Rind, Cheesemonger and Affineur of Cambridge

Served with twice-baked crackers from Doveloy Bakery, celery and membrillo

Please make us aware of any allergies or dietary requirements; dish descriptions do not include all ingredients.