



Sunday Lunch Menu

September / October 2024

12-4pm

Special cocktails: Beetroot Bramble £9.95 Fig sour £9.95 Apricot Martini £9.95
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 £5.95 Fried corn ribs with siracha mayonnaise £5.95
Harissa hummus with lemon oil & toasted sourdough £5.95 Mini chorizo sausages £5.95

2 Courses £27.50 or 3 courses £32.50

Torch cured mackerel fillet with horseradish aioli and pickled cucumber & watercress salad
Burrata with marinated heritage tomatoes, lemon and truffle dressing and pistachio crumb
Pan-fried crab cake with katsu curry sauce and fennel

Crispy lamb belly with smoked baba ghanoush, crispy kale and mint emulsion
Roasted squash soup with toasted pumpkin seed, chilli oil and sourdough bread
Confit chicken terrine with chorizo jam, char-grilled leek and toasted sourdough

Fillet of hake with lemon crushed new potatoes, lovage emulsion and saffron braised fennel
Pan-fried fillet of trout with vegetable wontons, Thai red curry sauce and grilled spring onion
Kimchi style roasted napa cabbage with gochujang puree, braised mooli and crispy seaweed
Baked aubergine with black garlic emulsion, marinated new potatoes and char-grilled Romanesco
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
Baked honeycomb pudding with passion fruit ice cream
Poached Apricots with homemade granola and yoghurt sorbet
Lemon tart with honey & figs and fig leaf 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; passionfruit; fig leaf
Sorbet: Apricot; blackberry; yoghurt
Two cheeses from Rennet & Rind, Cheesemonger and Affineur of Cambridge
Served with Eccles cake, quince & twice-baked crackers

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

