



Sunday Lunch Menu

October / November 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 oil eliefarrington-oils.co.uk

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.

