

Sunday Lunch Menu

Starter Plates

Wild garlic soup with egg tartine	£11.00
Wild crustacean cocktail & Sussex gem lettuce	£15.00
Crispy hen egg with braised chicken oyster, roasted shallot & crispy chicken skin	£13.00
South Downs venison tartare with spiced aioli & crispy potato	£14.00
Seared scallops, light cauliflower purée with crispy nettle, shaved asparagus & primrose flower	£16.00

Main Plates

Open Sussex leek ravioli with sautéed morels, wild mushrooms & a lightly truffled pomme purée	£26.00
Roasted cod, with a light coconut veloute, grilled asparagus, confit tomatoes & spiced black beans purée	£30.00

Sunday Roasts

Sirloin of Sussex Beef	£32.00
Rolled & Stuffed Saddle of South Downs Lamb	£34.00
Rolled Belly of Pork with Crackling	£28.00
Roasted Celeriac, Wild Mushrooms & Wild Garlic with Vegetable Gravy	£25.00
All served with Yorkshire pudding, roast potatoes, carrots, Spring Greens, creamed leeks & rich gravy	

Sides

Mixed leaves salad & house dressing	£6.00
Purple sprouting broccoli	£6.00
Roast potatoes	£6.00

Please ask our team for today's specials

Some of our menu items contain nuts & other allergens. There is a small risk that traces of these may be found in other dishes served here. We understand the danger to those with severe allergies so please feel free to speak to a member of our team who will help you make your selection.

To the best of our knowledge, no genetically modified ingredients are used in our cooking.

Dessert Menu

Dessert Plates

Spiced caramelised apple crepe with apple sorbet & toffee sauce	£10.00
The chocolate brownie with chocolate sorbet & raspberry crumb	£9.50
Sticky date & toffee pudding, butterscotch sauce & vanilla ice cream	£9.50
Lemon tart with candied lemon & clotted cream	£9.50
Classic creme brulee, almond tuile & coconut sorbet	£9.00

Sweet Wines

	50ml	125ml
Eiswein, Grüner Veltliner, Weinhof Waldschütz <i>Niederösterreich, Austria, 2019</i>	£8.75	£21.00
La Magendia de Lapeyre, Clos Lapeyre <i>Jurançon, France, 2017</i>	£6.50	£15.00
Ayrarakis Lyrarakis Liastos (Passito) <i>Crete, Greece 2017</i>	£6.25	£14.00
English Somerset Ice Cider <i>Somerset</i>	£5.75	£13.50

Chef's Selection of Artisan Cheeses

Served with artisan crackers & spiced prune chutney | *GFA* £16.00

Barkham Blue -Possibly the greatest blue cheese in the world. Strong, creamy, rounded & full of flavour

Tunworth - A sweet, rich cow's milk cheese from Herriard. Who needs camembert when you have this cheese!

Burwash Rose - Seven week matured pasteurised semi soft cow's milk cheese

Sussex Cheddar - This is the English at their best, especially in Waldron. They have achieved everything you want from real cheddar cheese.

Maida Vale - Pungent, full of flavour but soft, buttery and creamy.

We recommend our cheese board is paired with a sumptuous glass of 125ml glass of AOC Chignin-Bergeron - La Coulée de Proserpine, Denis et Didier Berthollierd

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