

Sunday Lunch Menu

Something to Nibble on

Freshly Baked Bread & Marinated Olives (v) £4, Rosette Salami £4 Serrano Ham £4,
Marinated Red Chilli Stuffed with Goats Cheese (v) £4

Starters

(v) Golden Beetroot, Tomato & Anise £6

Freshly Baked Bread & Normandy Butter

Chicken Liver Parfait £7

Home Chutney, Croutes, Salad

Coley & Smoked Salmon Fish Cake

Starter £6 / Main £11

Tartare Sauce, Salad, Chips

(v) Sauteed Potato Gnocchi £7

Rocket Pesto

Mains

Roast Local Beef Rump £14

Roast Potatoes, Yorkshire pudding, Vegetable & Gravy

Slow Roast Free Range Pork Belly £12

Roast Potatoes, Yorkshire pudding, Apple Sauce, Vegetable & Gravy

Fresh Fillet in Beer Batter £11

Chips, Salad, Mushy Peas and Tartare Sauce

Mature Beef Burger £14

Sesame Seed Bun, Chips, Salad & Spiced Tomato Chutney

(v) Orzo Pasta £13

Roasted Tomatoes, Baby Spinach & Cream

Freshly Landed Fish

Served with Jersey Potatoes, Italian Leaves & Garlic Mayonnaise
(Limited numbers – please ask for options)

Desserts £6

Plum & Bramley Apple Crumble

Honeycomb Ice-Cream

Homemade Bread & Butter Pudding

Double Cream

Homemade Organic Ice Cream & Sorbets

(£2 per Scoop)

Please ask for today's flavours

Plate of Assorted Farm House Cheeses £8

Celtic Promise Ceredigion, Medium, unpasteurised Cow's Milk

Olde Sussex Stonegate, East Sussex, Hard, Unpasteurised Cow's Milk

Flower Marie Greenacres Farm, East Sussex, Soft, Unpasteurised Ewes Milk

Cropwell Bishop Stilton Nottinghamshire, Medium, unpasteurised Cow's Milk

Served With Bread, Biscuits, Quince Jelly & Grapes

Extra Vegetarian dishes are available, please ask for options. Please be advised all our dishes are prepared from fresh local produce and cooked to order we would like to thank you for your patience during busy periods. Please ask a manager for allergy advice.