

SUNDAY MENU

£38 TWO COURSES

£45 THREE COURSES

STARTERS

Chicken Liver Parfait

Toasted Corn bread, Homemade Salted Butter, Fig and Apple Chutney

Winter Salad

Cashew Nut Hummus, Honey Roasted Parsnip & Red Onion, Curried Cauliflower, Pickled Carrot

*Toasted Sesame, Carrot & Maple Dressing – **vegan, gluten free, sesame***

Chefs Caramelised French Onion Soup

*with Grilled Welsh Rarebit on Toast- **contains Beef stock***

Pan Seared Shell off King Prawns

*Garlic Butter, Chilli, Parsley & Lemon - **gluten free***

Asian Belly Pork in Caramelised Black Vinegar £13

*Crisp Asian Salad, Toasted Peanuts, Crisp-fried Shallots, Orange Segments – **peanuts***

SUNDAY ROASTS

Our Beef is Reared and Dry Aged for Maximum 28 days from our Local and highly respected butcher who sources the very best from local farms

Slow Roasted Rump of Beef, Creamed Horseradish

Slow Roasted Belly of Pork, Bramley Apple Sauce

Chef's Carrot, Red Lentil & Roasted Nut Roast - **vegan, nuts**

All Served with Yorkshire Puddings with Duck Fat Roast Potatoes, Cauliflower Cheese, Carrot & Swede Mash, braised Red Cabbage, Red Wine Gravy

MAINS

Fillet of cod in 'Langham Best Bitter' Batter

Hand-cut Skin-on Chips. Crushed Peas. Tartare Sauce & Lemon

Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice

*Toasted Peanuts, Crisp-Fried Shallots, Tenderstem Broccoli, Sweet Potato - **peanuts***

Shepherd's Pie

With Braised Red Cabbage & Tenderstem Broccoli

10% discretionary service is added to your bill and received with thanks.

Please let us know about any allergies or dietary requirements.

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DESSERTS

Chocolate Brownie

Dark Chocolate Cremieux, Salted Caramel & Our Own Coffee Ice Cream

Spiced Sticky Toffee Pudding

Rich Butterscotch Sauce, Vanilla Ice Cream - contains beef suet

Bramley Apple & Yorkshire Forced Grown Rhubarb Crumble

Jude's Madagascan Vanilla Ice Cream - vegan, gluten free

Warm Pear Tarte Tatin

Our Own Vanilla & Tonka Bean Ice Cream

Affogato

Our own Vanilla & Tonka Bean Ice Cream with a hit of 'Love Hurts' Espresso

add Disaronno or Frangelico Liqueur for £3.50

Selection of homemade Whitehorse Inn Ice Creams

(choice of 3 Scoops)

Vanilla & Tonka Bean

Salted Caramel

Coffee

Mango

Peach & Amaretto

CHEESEBOARD

A selection of Local Sussex Cheeses

All supplied by Alsop & Walker, Served with Oat Cakes and Millers Biscuits,
Fig & Apple Chutney

Idle Hour - A semi-hard cheese; creamy tasting with citrus undertones and a hint of nut. Pasteurised cow's milk.

Sussex Blue - A semi-hard creamy tasting mild blue cheese with a natural edible rind. Pasteurised cow's milk.

Woodside Red - A Creamy Red cow's cheese with a natural Edible rind, made with Vegetarian Rennet, Mellow

Sussex Camembert - A creamy mushroom earthy tasting cheese with a natural white edible rind. cow's milk
