

---

## Sunday Menu

**£36 for Two Courses or £44 for Three Courses**

### Starters

**Slow cooked Pork Belly in a Chinese Five Spiced Miso Caramel-*sesame***

*Pineapple & Sweet Drop Pepper Salsa, Grilled Padron Pepper, Sriracha Mayo*

**Chicken Liver Parfait & Toast**

*Truffle, Fig & Apple Chutney, Brown Butter & Balsamic Dressing,*

*Lamb's Lettuce & Hazelnut Salad - *nuts**

**Pan Seared Shell off Roasted Heritage Beetroot, Feta, Orange & Fennel Salad - *nuts, vegan***

*Candied Walnuts, Beetroot Mousse Olive oil & Orange Dressing*

**King Prawns**

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

**Cream of Jerusalem Artichoke Velouté**

*Hazelnut Pesto & Truffle Oil -*gluten free, nuts**

---

### 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 (£28)**

**Roasted Breast of Banham Farm Free Range Norfolk chicken Supreme (£26)**

**Chef's Carrot, Red Lentil & Roasted Nut Roast (£24) - *vegan, nuts***

*All Served with Yorkshire Puddings with Duck Fat Roast Potatoes, Cauliflower cheese, Carrot & Swede Mash, Braised Red Cabbage, Red Wine Gravy*

*(Price if you were just after a Roast)*

---

### Mains

**Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice**

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

**Tandoori Spiced Roasted Cauliflower, Garlic & Coriander Naan**

*Sag Aloo, Coconut & Cauliflower Puree, Crispy Onion - *vegan**

**Smoked Haddock & Salmon Fish Cake**

*Wilted Spinach, Chive, Salmon Roe & White Wine Sauce*

**Grilled Merguez Sausage**

*Slow Braised Red Cabbage, Creamed Potatoes, Peppercorn Sauce*

---

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

Please let us know about any allergies or dietary requirements.

---

## £36 for Two Courses or £44 for Three Courses

### Desserts

#### Millionaire Tart

*Dark Chocolate Cremieux, Caramel Base, Amaretti & Bailey's Ice Cream* **nuts**

#### Warm Braeburn Apple & Cinnamon Cake

*Butterscotch Sauce, Jude's Salted Caramel Ice Cream & Custard*

#### Baked Gel-Alaska

*Vanilla Ice Cream, Strawberry Compote, Torched Italian Meringue-* **gluten free**

#### Dark Chocolate Marquise

*Milk Chocolate & Cappuccino Cremieux, Caramelised Hazelnut Parfait* **-nuts**

#### Bramley Apple, Cherry & Plum Crumble

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

#### Affogato

*Jude's Madagascan vanilla ice cream with a hit of 'Love Hurts' Espresso, Biscotti* **-vegan**

*...add Baileys, Disaronno, or Frangelico Liqueur for £3.50*

---

### Cheese Board £6pp extra

#### A selection of Local Sussex Cheeses

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

**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.

**Ewe Eat Me** – A hard cheese; creamy tasting with nutty undertones, in a red rind. Pasteurised ewes milk.

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

---

### Dessert Wines & Stickies

**Orange Muscat**, 'Essensia', Quady's, Madera, California glass £8.50 / £26 half bottle

**Black Muscat**, 'Elysium', Quady's, Madera, California glass £8.50 / £26 half bottle

**Sauternes**, Chateau Lamourette, Bordeaux 2018 glass £12.70 / £38 half bottle

**Semillon 'Noble One'**, De Bortoli, New South Wales, Australia 2018 glass £16.40 / £49 half bottle

**Bottle Vintage Port**, Graham's, Douro, Portugal glass £8.00