
Sunday Menu

£36 for Two Courses or £44 for Three Courses

Starters

Twice Baked Sussex Charmer Cheese Soufflé

*Chive & Grana Padano Cream Sauce - **vegetarian***

Slow cooked Pork Belly, Chinese Five Spiced Miso Caramel

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

Roasted Heritage Beetroot, Feta, Orange & Fennel Salad

*Candied Walnuts, Beetroot Mousse, Olive Oil & Orange Dressing - **nuts, vegan***

Pan Seared Shell off King Prawns

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

Crispy Breaded Macaroni Cheese Bites

*Sautéed Girolle Mushrooms, Truffle & Grana Padano Dressing – **vegetarian***

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 Duck Breast (£26)

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***

Oven Roasted Spiced Aubergine, Topped with Caponata

*Romesco Sauce, Pumpkin Puree, Fine Green Beans, Minted Crème Fraiche – **vegan, nuts***

Fillet of Pollock in 'Langham Best' Batter

Hand-cut Skin-on Chips Crushed Peas, Tartare Sauce, Lemon

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

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***

Chocolate & Caramel Fondant

*Milk Chocolate Cremieux, Amaretto Ice Cream - **nuts***

Spiced Pear Tarte Tatin

Vanilla Ice Cream

Bramley Apple, Blackberry & 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*