

SUNDAY MENU

£38 TWO COURSES

£45 THREE COURSES

STARTERS

Chicken Liver Parfait

Toasted Corn Bread, Homemade Salted Butter, Fig & 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***

Heritage Beetroot, Brighton Blue & Poached Pear Salad

*Candied Walnuts, Red Vein Sorrel & Clementine Dressing - **nuts, vegetarian***

Pan Seared Shell off King Prawns

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

Asian Belly Pork in Caramelised Black Vinegar

*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, 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***

DESSERTS

Coffee Crème Brûlée*Homemade shortbread & Our Own Muscovado Ice Cream***Warm Pear Tarte Tatin***Our Own Vanilla & Tonka Bean Ice Cream***Bramley Apple & Yorkshire Forced Grown Rhubarb Crumble***Jude's Madagascan Vanilla Ice Cream - **vegan, gluten free*****Affogato***Our Own Vanilla & Tonka Bean Ice Cream with a Shot of 'Love Hurts' Espresso***add Disaronno or Frangelico Liqueur for £3.50****White Horse Inn Ice Creams***(choice of 3 Scoops)**Vanilla & Tonka Bean**Salted Caramel**Muscovado Ice Cream**Banana & Passion Fruit Sorbet**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*

DESSERT WINE & 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 £9.00*