

SUNDAY MENU

£38 TWO COURSES

£45 THREE COURSES

STARTERS

Carrot Soup

*Finished with Ginger, Cumin & Coconut Milk - **vegan***

Chicken Liver Parfait

Fig & Apple Chutney, Toasted Cornbread

Teriyaki Glazed Aubergine

*Kimchi, Wakame Seaweed, Sesame & Soy Dressing **sesame, vegan***

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

Oven Baked Miso Cod

Steamed Rice, Sauteed Green Vegetables in a Chilli, Sesame & Ginger Dressing

Chef's Thai Green Curry Chicken Curry

Served with Fragrant Jasmine Rice

DESSERTS

Coffee Crème Brûlée

Homemade shortbread & Our Own Salted Caramel Ice Cream

Triple chocolate Brownie

Milk Chocolate Cremieux, Salted Caramel Sauce, Vanilla & Tonka Bean Ice Cream

Bahn Gan

Vietnamese Coconut Crème Caramel

Bramley Apple & Blackberry 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

Banana & Passion Fruit Sorbet

Mango

Peach & Amaretto

CHEESEBOARD

A selection of Cheeses

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

Tremains Organic - A Medium Strength Cheddar with a Smooth and Creamy Flavour. Pasteurised cow's milk.

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

French Brie - 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