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## SUNDAY MENU

£37 TWO COURSES

£45 THREE COURSES

### STARTERS

#### **Sautéed Herb Gnocchi with Toasted Hazelnuts**

*Pumpkin Puree, Honey Roast Parsnip, Parmesan, Truffle Dressing - nuts, vegetarian*

#### **Asian Belly Pork in Spiced Black Caramelised Vinegar**

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

#### **Spiced Sweet Potato Soup**

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

#### **Pan Seared Shell off King Prawns**

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

#### **Ballotine of Chicken, Stuffed Wild Mushroom**

*Cauliflower Puree, Sautéed Mushrooms, Hazelnut Pesto, Truffle Oil - nuts*

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### 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 Duck, Redcurrant Sauce (£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 Broccoli, Sweet Potato - peanuts*

#### **Fillet of Pollock in 'Langham Best Ale' Batter**

*Hand-Cut & Skin-on Chip, Crushed Peas, Tartare Sauce, Lemon*

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## DESSERTS

### **Warm Braeburn Apple & Cinnamon Cake**

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

### **Triple Chocolate Brownies, Milk Chocolate Cremieux**

*Jude's Salted Caramel Ice Cream*

### **Bramley Apple, Blackberry & Plum Crumble**

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

### **Classic Crème Brûlée**

*Cinnamon Palmier Biscuits*

### **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*

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## CHEESEBOARD

**£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.

**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

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## 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 £8.00*