



Sunday Lunch Menu

(served from 11.30am to 3pm)

To Start

Soup of the Day (v, g/f*)

£6

Brandy Prawn Cocktail (g/f*)

£7

Potted Mackerel Pate with Crisp Toast (g/f*)

£6.95

Asparagus & Green Pea Rissotto with Balsamic Dressed Rocket Salad (ve)

£7

Crisp Whitebait with Lemon & Tartar Sauce

£7.50

Grilled Goats Cheese with Roasted Vegetables & Balsamic Glaze (v, g/f*)

£7

Mains

Roast Sussex Lamb (g/f*)

with Yorkshire pudding, rosemary infused roast potatoes, seasonal vegetables,
baked courgettes & a garlic & red wine gravy

£11.50

Roast Organic Free Range Pork Belly (g/f*)

served with rosemary infused roast potatoes, Yorkshire pudding, roast root vegetables,
pan beans with almonds, salted crisp crackling & a rich cider gravy

£10.45

Roast Sirloin of Beef (g/f*)

served with rosemary infused roast potatoes, Yorkshire pudding,
seasonal vegetables, baked cauliflower cheese & pan gravy

£10.95

Pan Seared Chicken Breast (g/f)

served with rosemary infused roast potatoes, baked courgettes,
roast root vegetables & red wine & thyme gravy

£9.95

Market Fish of the Day

(please ask your server)

Traditional Bangers & Mash (g/f)

local farm sausages with mashed potato & caramelised red onion gravy

£9.95

Tagliatelle with Pesto & Black Olives (v)

served with garlic ciabatta bread (add prawns for £2)

£10.25

v suitable for vegetarians

g/f gluten free

g/f* gluten free if requested