

Sunday

ROAST MENU

Served from 12pm

BEEF STRIPLOIN & HORSERADISH SAUCE 22.5

Best wine: Full-bodied and mellow - 100% Merlot, Languedoc - £6

HONEY & MUSTARD GLAZED ROAST CHICKEN 19.5

Best wine: Soft & slightly oaky - Chardonnay, Casablanca - £7.5

BUTTERNUT SQUASH, GOATS CHEESE & 18.5
RED ONION MARMALADE PATHIVIER (V) (VEO)

Best wine: Light & fruity with wild herbs - Petit Syrah, Montpellier - £7

*All served with Duck Fat Potatoes, Yorkshire Pudding, Sweet Potato & Sage Gratin,
Honey Carrots, Parsnip & Thyme puree, Seasonal Greens and Gravy*

**Gluten free, vegan & dairy free options available*

Sunday extras

CAULIFLOWER CHEESE 4.5 SEASONAL VEGETABLES 3.5

EXTRA GRAVY 3 EXTRA ROAST POTATOES 3

LUNCH

SOUP OF THE DAY 8

Seasonal daily soup served with toasted brioche or sourdough (V)

AUTUMN BOWL (Ve) 8

*Rainbow beetroots, roasted squash & vine tomatoes served with fresh
salsa verde & toasted seeds*

COD & CHIPS 16

*Golden & local 360 beer battered cod served with chunky chips,
crushed minty peas, tartare sauce & fresh lemon wedge*

CHICKEN SATAY SALAD 14

*Asian chicken skewers & rainbow salad with fresh herbs, satay sauce, toasted
peanuts & lime soy dressing (Df) (Gf) (N) (S)*

Choice of Chicken or Tofu Skewers | Upgrade to Prawn Skewers + £2

Gf = Gluten Free / Df = Dairy Free / V = Vegetarian / Ve = Vegan / N = Contains Nuts

Please always inform our staff of any allergies before placing your orders, as not all ingredients can be listed.

All dishes may contain nut traces & we cannot guarantee the total absence of allergens in our dishes.

All of our food is prepared to order in a kitchen where nuts, cereals containing gluten and other allergens are prepared.

Brunch

Served 10am - 11.30am

BUTTERMILK PANCAKES (V) 8.5

Fluffy stack of buttermilk pancakes served with mixed berry compote, chantilly cream and drizzled in maple syrup

+ Streaky bacon £3

TOASTED BAGEL & TRUFFLE (V) 8.5

Toasted wholemeal bagel with cream cheese, confit tomatoes, fresh basil, crispy shallots & drizzle of truffle oil

**Vegan cream cheese available on request*

SMASHED AVOCADO (V) 10

Organic toasted sourdough with roasted vine tomatoes, crumbled feta, toasted seeds & smoky chilli jam

**Vegan feta available on request*

JODHPUR ROYALE 14.5

Smoked salmon, sautéed spinach, two poached free range eggs, toasted brioche, caper, dill and parsley gremolata and creamy hollandaise sauce

EGGS BENEDICT 13.5

Crispy Sussex streaky bacon, smashed avocado, two poached free range eggs, toasted brioche, black onion seeds and creamy hollandaise sauce



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