Sunday

ROAST MENU

Served from 12pm

BEEF STRIPLOIN & HORSERADISH SAUCE Best wine: Rounded & Smooth - Cabernet Sauvignon, Languedoc - £7	2 4
ROAST CHICKEN TWO WAYS Lemon & Thyme crispy confit chicken leg & sticky glazed chicken supreme Best wine: Soft & slightly oaky - Chardonnay, Casablanca - £7	22
HAZE BRAISED PORK & APPLE SAUCE Best beer: 360 Brewing Co. Sussex Haze - £6.5	22
CRANBERRY, SAGE & MANGO CHUTNEY NUT ROAST WITH WALNUTS & BRAZIL NUTS (N) (Gf) (Ve) Best wine: Guava & Stone Fruits - Lesc Blanc, Côtés de Gascogne, -£6	20
BUTTERNUT SQUASH, GOATS CHEESE & RED ONION MARMALADE PATHIVIER (V) Best wine: Light & fruity with wild herbs - Pinot Noir, Stellenbosche - £9	20
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	
*CHOICE OF TWO MEATS	27
*CHOICE OF THREE MEATS	3 2
Sunday extras	
CAULIFLOWER CHEESE 4.5 SEASONAL VEGETABLES 3.5	
EXTRA FAMILY SIZED GRAVY 3 EXTRA ROAST POTATOES	3
SPRING GARDEN ARANCINI (V) Pea, fresh mint and goats cheese risotto balls, with slow roasted cherry tomato sauce, wild rocket salad and parmesan	1 4
BEER BATTERED COD & CHIPS	1 6
Golden & local 360 beer battered cod served with chunky chips, crushed minty peas, tartare sauce & fresh lemon wedge	
CHICKEN SATAY SALAD	1 5
Marinaded chicken breast & 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	

 $Gf = Gluten\ Free\ /\ Df = Dairy\ Free\ /\ V = Vegetarian\ /\ Ve = Vegan\ /\ VeO = Vegan\ option\ available\ /\ N = Contains\ Nuts$



CINNAMON FRENCH TOAST (V)	10
Fluffy brioche toast with cinnamon served with whipped marscarpone, fresh summer berries and drizzled in maple syrup	
+ Streaky bacon £3	
EGGS BENEDICT	1 4
Sussex streaky bacon, smashed avocado, two poached free range eggs, toasted by black onion seeds and creamy hollandaise sauce	rioche,
SMASHED AVOCADO, FETA & CHILLI JAM	(V) 11
Organic toasted sourdough with smashed avocado, roasted vine tomatoes, crumbled feta, toasted seeds & smoked chilli jam *Vegan feta available on request	
+ Poached egg £3	
SUPER GREEN FRITTERS, SMOKED SALMO & LEMON RICOTTA) N 14.5

Pea, mint & courgette fritters, smoked salmon and poached free range eggs served

with black onion seeds & lemon ricotta



 $Gf = Gluten\ Free\ /\ Df = Dairy\ Free\ /\ V = Vegetarian\ /\ Ve = Vegan\ /\ VeO = Vegan\ option\ /\ N = Contains\ Nuts\ /\ S = Contains\ Sesame$

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.