

Sunday Lunch

Starters

Spiced Sweet Potato Soup

*Finished with Fresh Lime & Coconut Milk – **ve***

Slow-braised Duck fried in Panko & Sesame Seed

Cucumber & Spring Onion Salad, warm Plum & Hoisin Sauce

Heritage Beetroot, Brighton Blue & Poached Pear Salad

*Walnuts, Red-Vein Sorrel, Clementine Dressing – **vg, gf***

Pheasant Boudin with Caramelised Apple & Black Pudding

Puy Lentils, Parsnip Purée, Madeira Jus

Smoked Haddock Fishcake with Crab & King Prawn Bisque

Wilted Spinach, Saffron Aioli

Roasts

Roast British Beef or Roast Rump of Lamb with Yorkshire Pudding

Root Vegetable Galette, Welsh Rarebit, Yorkshire Pudding and Leeks– **vg**

Roast Breast of Turkey with Sausage Meat Stuffing

Pigs in Blankets and Cranberry & Bread Sauces

All served with Roast Potatoes, Cauliflower Cheese,

Carrot & Swede Mash, Braised Red Cabbage and Gravy

Mains

‘Mud of Midhurst’ Steak & Ale Pie

Creamed Potato, Hispi Cabbage, Red Wine Gravy

Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice

*Toasted Peanuts, Crisp-fried Shallots, Tenderstem, Sweet Potato– **nuts***

Spiced Red Lentil Dahl with Artisan Pitta and Greek Yoghurt

*Carrot Cake, Spinach, Cauliflower, Dukka and Hazelnut Vinaigrette – **ve, nuts***

Oven-roasted Fillet of Bream with Spring Onion & Ginger Wine

*Tenderstem, Creamed Potatoes, Crème Fraiche – **gf***

Two Courses £36, Three Courses £44

10% discretionary service is added to your bill and received with thanks.

We rely upon you, to let us know about allergies or dietary requirements.

Sides ~ £4

SODT Bakery Rye & Corn Breads	Mixed Olives, Garlic & Oregano
Honey-glazed Roasted Vegetables	Hand-cut Chips or French Fries
Steamed Hispi, Pea & Tenderstem	Truffle & Parmesan Fries

Desserts & Cheese

Sticky Date & Toffee Pudding

Butterscotch Sauce, Jude's Spiced Ginger Ice Cream

Baked Vanilla Rice Pudding

Cinnamon Mulled Fruits, Clotted Cream

Mont Blanc Coupe – Meringue topped with Chestnut Purée

*Jude's Madagascan Vanilla and Spiced Ginger Ice Creams - **nuts***

Eggnog Brûlée with Bourbon, Vanilla & Nutmeg

Spiced Bramley Apple & Sultana Crumble

*Jude's Madagascan Vanilla Ice Cream – **ve, gf***

Affogato

*Jude's Vanilla Ice Cream with a hit of 'Love Hurts' Espresso - **ve, gf***

...add Baileys, Disaronno, or Frangelico Liqueur for £3.50

A Play on Cheese

Two Mini Cheese Scones, Stilton Butter, Vacherin Mont d'Or, Homemade Chutney

Coffee & Tea from £3.50

'Love Hurts' is a speciality coffee blend from Brazil, Colombia and Rwanda, created by The Barista Project, delivering fruit, nut and chocolatey goodness. A donation is made to 'Friends of the Hurtwood' for each bag of beans that we buy.

Double Espresso, Macchiato, Flat White, Cappuccino, Latté, Americano

'Tea Pigs' : Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint

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