

Monday - Saturday

12pm till 2pm

Two Courses £19.95

Three Courses £24.95

LUNCH MENU

STARTERS

Roasted Butternut Squash Soup

Toasted ciabatta, Sussex dairy butter
(V) (VG*) (NG*)

Hummus

Oyster mushroom, zaatar spice blend
(NG) (V)

Slow Cooked Pork Belly

Sesame, chilli, spring onion, pickled
cabbage (NG).

Boulangère Potatoes

Caramelised onion, parmesan and
herb crumb, sundried tomato, truffle
oil (V) (NG).

DESSERTS

Warm Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (V).

Traditional Apple Crumble

With custard (VG) (NG).

Chocolate Brownie Sundae

Strawberries, vanilla ice cream, chocolate
sauce (NG)(V).

Cream Filled Profiteroles

White chocolate sauce, caramel (V).

MAIN COURSE

Red Wine Braised Cottage Pie

Mash potatoes, carrots and peas (NG)

Pan Roasted Chicken Supreme

Buttered savoy, chorizo cream, Fondant Potato,
Chantenay carrots (NG)

Kale Rigatoni

walnut, pesto, shaved parmesan (V)

Ale Battered Haddock Fillet

Mushy peas, thick cut chips, tartare sauce

Trio of Sausages

Creamy mash, caramelised onion gravy, sauteed kale
(VG available)

SIDES

Triple cooked Chips £4.50

Buttered Seasonal Vegetables £4.50

Garlic Ciabatta £3.25

Cheesy Garlic Ciabatta £4.25

Peppercorn or Diane Sauce £3.95

Bread, Oils and Butter £4.75



**ANGMERING
MANOR**

Key: (V) Vegetarian (VG) Vegan (NG) Non gluten containing ingredients (*) available upon request.