

Sunday Menu

Two courses £35, Three courses £43

Potato bread rolls with whipped Marmite butter

Starters

Prawn

Classic prawn cocktail, cocktail sauce, lettuce, pickled cucumber, lemon & ciabatta bread

Ham Hock

Pulled ham hock, capers, parsley, ratte potato, quail egg, pea and rocket ketchup

Mackerel

Creamed mackerel, horseradish, Brioche, compressed cucumber, lemon gel

Cauliflower

Pickled cauliflower, shallot puree, charred green onion, pomegranate, orange, roasted walnuts, padron pepper, sorrel & green oil (Vegan)

Soup

Rich deep prawn bisque, with poached seafood, croute, aioli & dill oil

Mains

Beef

36-day wet aged roast rib of beef, Yorkshire pudding, red wine sauce

Sussex Coast Day Boat Special

Catch of the day, scallop, king prawn, crispy cockles, burnt lemon, garlic & chive butter

Celeriac

Salt baked celeriac wedge, butternut puree, parsley & capers, Alpro, vegan cheese, chive oil & pumpkin seeds (Vegan)

Fish Pie

Fish Pie, creamed potato, gremolata & Hispi cabbage

Pork

Marinated pork belly, rolled with herbs & capers, apple sauce

Sharing Sunday Roast Platter

Three Meat platter (supplement £15 per person)

Rib of beef, Pork belly, Whole Spatchcock Poussin, chipolatas, stuffing & Yorkshire pudding, red wine jus

All served with roast potatoes, carrots, parsnips, swede, hispi cabbage and fine beans

Pudding

Chocolate

Tahini chocolate brownie, chocolate ice cream, white chocolate & pistachio nuts

Market Fruit

Seasonal market fruit, glazed Prosecco sabayon, crumb & elderflower sorbet

Toffee

Sticky toffee pudding, butterscotch sauce, burnt banana & ice cream

Apple

Bramley apple & golden sultana crumble, Horsted honey custard & cinnamon ice cream

Cheese

Tasting of local Sussex Brie, Blue & Woodside Red, date & plum crackers, quince, grapes & house chutney

Trifle

Seasonal fruit, jelly, Horsted honey custard, cream, nuts & chocolate crumb

Coffee £5

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. A discretionary service charge of 15% will be added to your bill.