

Sunday Lunch Menu



STARTERS

Seasonal homemade Soup with warm focaccia **V, VE, GF*, DF**

Burrata and Chilled Heirloom Tomatoes, wild rocket pesto, green herb oil **V, GF**

Dill and Salmon Fishcakes, confit garlic aioli, lemon wedge and salad garnish **DF**

Homemade Chicken Liver Parfait, toasted brioche and plum gel **GF***

MAINS

**Choose from Locally sourced Roast striploin of Beef, Pork belly, Chicken supreme or
Homemade Nut roast: meat supplied by Betts & Loyd Butchers**

All served with Seasonal Vegetables, Yorkshire Pudding and Gravy

Note: Our Yorkshire Pudding is homemade and contains dairy and gluten.

Cauliflower Cheese is gluten free but contains dairy and nutmeg.

DESSERTS

Tart au Citron, summer berries compote and Cornish clotted cream **V**

Coffee Crème Brûlée, Cocoa shortbread **V, GF***

Homemade Brownie, raspberry textures, chocolate whipped ganache, raspberry sorbet **V, GF**

Three Scoops of Ice Cream or Sorbet **V, VE***

Ice cream: Vanilla pod ice cream, Strawberry and Dark Belgian Chocolate

Sorbet: Orange, Lemon and Raspberry

Cheese Slate: A Quartet of English Local Cheeses Olde Sussex, Golden Cross, Sussex Brie and Brighton Blue, grapes, celery, quince jelly and crackers **V, GF* Supplement £6**

Available Every Sunday 12:00-1600

1 Course £28 | 2 Courses £36 | 3 Courses £44

V - Suitable for Vegetarians. VE - Suitable for Vegans. DF - Dairy Free. GF - Gluten Free. V*, VG*, DF*, GF* Options Available. Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present, our menu descriptions do not include all ingredients. IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW BEFORE ORDERING. Full allergen information available on request. **Prices Include VAT and are subject to a discretionary service charge of 10%. WE ARE A CASHLESS RESTAURANT.** The above menu may be subject to variation or change.