

**Sunday 25th March**

**Starters**

**Soup of the Day, Toasted Artisan Bread £5.75 (V, GFA)**

**Crispy Ham Hock, Piccalilli, Cornichons £6.95 (GFA)**

**Spicy Tiger Prawn Skewer, Avocado & Quinoa £6.75 (V, GF)**

**Feta, Red Onion & Olives, Pomegranate Molasses £6.50 (V, GF)**

**Breaded Sussex Camembert, Cranberry & Orange Compote, Rocket & Red Onion Salad £6.50 (V)**

**Sunday Lunch**

**Roast Topside of Beef £14.95 (GFA)**

**Slow Roasted Pork Belly, Crackling & Apple Sauce £14.50 (GFA)**

**Rosemary Roasted Leg of Lamb £14.50 (GFA)**

**Herb Half Roasted Chicken £14.50 (GFA)**

**Suet Pudding stuffed with Mediterranean Vegetables £13.00 (V)**

**All served with Roast Potatoes, Parsnips,  
Roasted Carrots, Seasonal Vegetables & Yorkshire Pudding**

**Seared Scallops, Sweetcorn, Smoked Pancetta,  
Petit Pois ala Francaise & Smoked Haddock £16.00**

**Wild Mushroom & Chestnut Risotto £12.50 (V)**

**Beer Battered Fish of the Day, Pea Puree, Tartare Sauce, Hand Cut Triple Cooked Chips £13.95**

**Sides to Share**

**Cauliflower Cheese £4.50 (V)**

**Homemade Pork, Lemon & Parsley Stuffing Balls (6) £4.50**

**Pigs in Blankets (4) £4.50**

**Yorkshire Pudding £1.50**

**Side Dishes**

**Chunky Triple Cooked Chips, £3.25**

**Skinny Fries, £3.00**

**Mixed Greens, £3.25**

**Mixed Salad, £3.00**

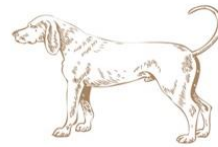
Gluten Free Option Available = GFA

Dairy Free Option Available = DFA

If you have any dietary requirements please let a member of our team know

All of our dishes are cooked to order therefore there may be a little wait at busy times...

Thank You for your patience



## To End

**Raspberry Cheesecake £6.50 (V)**

**Chocolate Brownie Sundae £6.50 (V)**

**Sticky Toffee Pudding, Vanilla Ice Cream £6.50 (V)**

**Lemon Meringue Pie £6.50 (V)**

### **Sussex Cheese Board**

**Brighton Blue, Sussex Charmer, Goat's Cheese, Sussex Camembert**

served with Biscuits, Quince Jelly, Artisan Bread,

Grapes & Celery **£8.25 (GFA)**

**Selection of Ice Creams & Sorbets £5.95 (GFA/DFA)**

### **Hot Drinks**

	<b>Regular</b>	<b>Large</b>
Americano	£2.00	£2.50
Cappuccino	£2.25	£2.75
Flat White	£2.25	
Caffe Latte	£2.25	
Espresso	£2.00	
Double Espresso	£2.75	
Macchiato	£2.20	
Affogato	£4.25	
Decaffeinated Options Available		

Liqueur Coffees	£7.00
Teas	£2.50
Hot Chocolate	£2.50
Café Mocha	£2.75
Port, 50ml	
Taylor's Tawny	£3.20
Taylor's LBV 2009	£3.50

### **Sherry**

Pedro Ximenez	£6.50
Tio Pepe	£4.50
Harveys Bristol Cream	£4.50
Harvey's Amontillados	£4.50

### **Whisky**

#### **25ml**

Aberlour	£4.00
Isle of Jura	£4.20
Glennfiddich 12 yr	£4.50
Glenmorangie 10 yr	£5.00
Laphroaig	£5.00
Talisker	£5.40
Macallan	£5.60
Lagavulin 16yr	£6.80

### **Liqueurs**

#### **25ml**

Baileys (50ml)	£3.50
Disaronno Amaretto	£3.20
Grappa	£3.50
Tia Maria	£3.25
Kahlua	£3.00
Frangelico	£3.25

### **Brandy**

House Brandy	£3.00
Courvoisier VS	£5.00
Courvoisier VSOP	£5.50
Remy Martin VSOP	£6.00

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