



SUNDAY MENU

STARTERS

- Chef's soup of the day, Gilda bakery bread & butter (G,S) | 9
- Corned beef brisket, cornichons, piccalilli, beef dripping toast (G,M,P,S) | 10
- Crispy pork belly bites, apple & chilli jam, baby bell peppers | 10
- Aubergine fritter, cauliflower tahini, fresh jalapeño, red pepper ketchup (G,SS,VG) | 11
- Malt whiskey cured salmon, chive mayonnaise, watercress, seeded rye bread (D,E,F,G) | 12
- Smoked pheasant breast, mulled pear, gorgonzola, walnut & celery salad (C,D,N,S) | 12
- Fresh crab arancini, crushed avocado, wasabi (CR,D,E,G) | 14

MAIN COURSES

- 225g Dry aged aged beef burger, beer pickled onions, brown butter mayonnaise, Brighton blue cheese (D,E,G,M,P,S,SY) | 19
Add smoked streaky bacon £2
- Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G,M,P,S) | 21
- Turkey, ham & leek pie, buttered mash potato, braised red cabbage (D,E,G,S) | 21
- Wild mushroom & Brazil nut Wellington, truffle & Madeira sauce, hasselback potato (G,N,S,VG) | 22
- Monkfish & king prawn thai green curry, basmati rice, bhatura bread (CR,D,F,G) | 24
- 250g Dry aged sirloin steak, grilled field mushroom, beef tomato, skin on fries, peppercorn sauce (D,S) | 34

ROASTS

Slow roasted pork belly,
fennel & sea salt crackling
(D,E,G,S) | 24

Roast sirloin of dry aged beef
(D,E,G,S) | 25

Combination roast, roast sirloin
& roast pork
(D,E,G,S) | 28

All of the above are served
with a Yorkshire pudding,
roast potatoes, seasonal
vegetables, cauliflower cheese
& red wine jus (D,E,G,M,P)

Roast butternut squash,
walnut & rosemary crumb,
vegetarian gravy (D,E,G,N,S,V) | 20.5

Add a side of
Piccolo parsnips, maple &
chestnut | 6

Pigs n blankets (G,S) | 6

SIDES

Skin on fries (VG) | 5

Roasted piccolo parsnips (D) | 6

Braised red cabbage (D,S) | 6

Maple roasted sprouts with
smoked bacon & chesnuts
(D,S) | 6

Pigs in blankets (G,S) | 6

Bowl of roast potatoes & gravy | 6

Chunky chips, truffle &
Parmesan (D) | 7

DESSERTS

Salt caramel & chocolate bread
& butter pudding, tia maria
custard (D,E,G,S) | 9

Vegan pineapple pavlova,
coconut ice cream, rum & raisin
syrup (S,SY,VG) | 9

Pistachio crème brûlée, milk
chocolate cookie (D,E,G,N) | 10

Blood orange cheesecake,
poached clementine, lemon
sorbet (D,G) | 10

Rum poached pineapple upside
down cake, coconut ice cream
(D,E,G) | 10

Sticky toffee pudding, vanilla
ice cream, toffee sauce (D,E,N) | 11

Selection of British cheeses,
bath oliver biscuits, malt loaf,
chutney & fruit (D,G,S) | 14

Some of our dishes contain the following
allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN,
D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS,
P - PEANUTS, S - SULPHITES,
SS - SESAME, SY - SOY,
V - VEGETARIAN, VG - VEGAN)