



SUNDAY MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

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| Gordal piquante olives (F,N,V) | 5 |
| Gilda's bakery bread board, Kentish rapeseed, balsamic vinegar, cultured sea salted butter (D,G,S,V) | 6 |
| Roasted beetroot hummus, basil pesto, pasta crisp, toasted pitta (D,G,N,SS) | 6 |

STARTERS

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| Chef's soup of the day, sourdough (G,VG)
Vegan without butter | 8.5 |
| Whipped chestnut mushroom parfait, pistachio crumb, house pickles (N,SS,SY,VG) | 9 |
| Breaded Sussex brie, Cumberland sauce (D,E,G,S) | 9 |
| Lamb kofta scotch egg, harissa and mint yoghurt (D,E,G,M,P) | 10.5 |
| Crispy chilli beef, sweet chilli sauce, thai vegetable salad (F,S,SS) | 12 |
| Classic prawn cocktail, smoked paprika, Marie rose sauce, crisp baby gem, brown bread & butter (CR,D,E,G,M) | 13 |

ROASTS

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| Chicken breast stuffed with Cumberland sausage meat (D,E,G,S) | 24 |
| Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S) | 25 |
| Roast Sirloin of dry aged beef (D,E,G,S) | 27 |
| Combination roast, roast Sirloin & roast pork (D,E,G,S) | 30 |
| All of the above served with a Yorkshire pudding, roast potatoes, seasonal vegetables & red wine jus | |
| Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,V,VG) | 22 |

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)

Add a side of

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|---------------------------------|-----|
| Maple & chestnut roast parsnips | 6 |
| Pigs n blankets (G,S) | 7.5 |

FROM THE SEA

Local beer battered fish, chunky chips, pea puree, tartare curry sauce (D,E,F,G,M) | 21

Monkfish & king prawn Thai green curry, basmati rice, bhatura bread (CR,D,F,G) | 27

FROM THE LAND

Red lentil dhal, toasted almond sweet potato & onion bhaji, grilled paneer, bhatura bread (G,M,N,P,V) | 19
Vegan without paneer

Double aged rump steak burger, toasted potato bun, burger cheese, gherkin ketchup, American mustard, house slaw, skin on fries (C,D,E,G,M,P) | 22
Add smoked streaky bacon £2

FROM THE GRILL

Barnsley lamb chop 250g (D) | 28

Dry aged fillet steak 225g (D) | 41

All are aged for 30 days in a Himalayan salt chamber and are served with fries, grilled beef tomato, grilled flat mushroom & a choice of blue cheese (D,G), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus

SIDES

Skin on French fries (V) | 4

Roast broccoli floret, garlic butter (D,V) | 6

Leek mac 'n' cheese (D,G,M,P,V) | 7

Truffle & Parmesan chunky chips (D,V) | 8

PUDDINGS & CHEESES

Steamed ginger syrup sponge, vanilla crème anglaise (D,E,G,S,V) | 9

Warm double chocolate brownie, clotted cream vanilla ice cream (D,E,G) | 9.5

Vanilla panna cotta, torched marshmallow, black mission figs, honeycomb (D,E,V) | 11

Mulled spiced pear, maple & nut granola, coconut yoghurt (G,N,S,SY,VG) | 11

Apple Bakewell tart, calvados crème fraiche (D,E,G,N,V) | 12

Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (D,G,S,V) | 15

Classic Affogato (D,V) | 7.5



If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.