

SUNDAY MENU

SNACKS

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| Gordal piquanté olives (F,N,V) | 3.5 | House bread, whipped butter (D,G,S,V) | 1.5 |
| Chipolatas, honey & mustard glaze (M,S) | 5 | Add | |
| Rosemary & garlic camembert, house bread, hot honey (G,S,SS,VG) | 16 | Roasted tomato hummus (SS,V) | 2 |
| | | Whipped cods roe (D,F,G) | 3 |
| | | Chicken liver parfait (D,S) | 3 |

SMALL PLATES

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| Chicken Caesar scotch egg, crisp baby gem (D,E,F,G,S,M) | 12 | Pan roasted scallops, scallop roe taramasalata, crispy seaweed (D,E,G,MO) | 15 |
| Crispy kimchi pork bites, Asian carrot slaw, spring onion (F,SS,SY) | 10 | Compressed watermelon, heirloom tomatoes, whipped vegan feta, basil (VG) | 10 |
| Breaded Sussex brie, Cumberland sauce (D,E,G,S,V) | 10 | Smoked mackerel mousse, pickled cucumber, burnt lemon gel, granary toast (D,E,F,G,S) | 12 |

ROASTS

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| Chicken supreme 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 |
| Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (G,N,S,V,VG) | 20 |

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

THE GRILL

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| 225g Dry aged fillet steak (D), choice of sauce | 32 |
| Steak sauces - Peppercorn, Blue Cheese, Garlic Butter, Red Wine Jus, Chimmi Churri or Café de Paris | |
| 8oz steak burger, toasted brioche bun, burger cheese, American mustard, smoked bacon and tomato jam, house slaw, skin on fries (D,E,G,M,S) | 21 |
| Add smoked streaky bacon £2 | |

LARGE PLATES

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| Sweet potato, chickpea & charred pepper jalfrezi, coconut & coriander rice, naan bread (G,M,VG) | 22 |
| Beer battered fish, chunky chips, garden peas, tartare sauce, burnt lemon (D,E,F,G,M,S) | 21 |
| Barnsley lamb chop, asparagus, broad bean & pea salad, wild garlic chimmi churri, potato gnocchi (D,E,G,S) | 26 |

SIDES

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| Paprika fries, paprika mayo (E,V) - Skin on fries (VG) - Roasted baby carrots (D,V) - Purple sprouting broccoli (D,V) - Charred baby gem, Caesar dressing (D,E,F,M,S) - Creamed garlic mushrooms (D,G,M,S,V) | All 5 |
| Pigs in blankets (D,F,G,S) | 6 |

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.

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)