

SUNDAY MENU

SNACKS

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

SMALL PLATES

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

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

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

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

Paprika fries, paprika mayo (E,V) - Skin on fries (VG) - Roasted baby carrots (D,V) - Tenderstem 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)