



JONNY TRENT
Head Chef

STARTERS

Beetroot Mousse, Crème Fraiche
Potted Brown Shrimp, Seaweed, Ciabatta
Crispy Pork, Rhubarb & Apple Salad
Goat's Cheese Choux Bun, Red Onion, Pistachio, Truffle

SUNDAY ROASTS & MAINS

Sussex Shorthorn Beef, Black Pepper, Juniper, Thyme
South Down's Leg of Lamb, Lemon, Fennel, Garlic
Gloucestershire Old Spot Pork Belly, Honey, Mustard, Rosemary
All served with Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese and Buttered Vegetables

Day-boat Bouillabaisse
Cauliflower, Sea Herbs, Shellfish Bisque
Salted Pear Tart Tatin
Barkham Blue Cheese, Chicory Salad, Walnut

DESSERTS

Peanut Parfait, Chocolate, Popcorn
Sticky Toffee Pudding, Brandy Snap, Banana
Vanilla Crème Brûlée, Cinnamon, Apple
Homemade Ice Cream and Sorbet – Two Scoops
Vanilla Bean, Milk Chocolate, Salted Caramel, Mango Sorbet, Passion Fruit Sorbet

SUNDAY LUNCH

One course for £18, two courses for £24 or three courses for £30
Children can enjoy a Roast Lunch and Dessert for £16

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL AND IS RECEIVED BY ALL STAFF.
PLEASE TALK TO US ABOUT ALLERGENS OR DIETARY REQUIREMENTS. PRICES INCLUDE VAT.



JONNY TRENT
Head Chef

SIDES

Skin-on Chips	£4
Tenderstem, Chilli, Almond	£4
Spiced Cauliflower, Pickled Raisin, Almond	£4
House Salad	£3
Our Caramelised Onion & Ale Bread for Two	£3

CLASSICS

Beer Battered Hake	£16
<i>Skin-on Chips, Crushed Peas, Tartare</i>	
House Burger	£16
<i>Braised Shin, Blue Cheese, Brioche Bun, Skin-on Chips</i>	
Classic Burger	£16
<i>Cheddar, Dill Pickle, Brioche Bun, Skin-on Chips</i>	
Today's Shortcrust Pie	£17
<i>with Turnip, Savoy Cabbage, Creamed Potato,</i>	
Chicken Caesar	£16
<i>Chicken Breast, Dry-cured Ham, Parmesan, Anchovy</i>	

THREE OR FIVE BRITISH CHEESE

£9 or £12

Isle of Wight Blue

Queen Bower Dairy. Soft, blue veined cheese. Pasteurised with a natural rind.

Barkham Blue

Two Hoots Dairy, Hampshire. Rich blue taste, smooth buttery texture.

Charlton

Home Farm, Goodwood. Creamy, firm textured farmhouse cheese.

Driftwood

White Lake, Somerset. Unpasteurised, ash coated, soft cheese made from goat's milk.

Wigmore

Village Maid, Risely, Berkshire. Creamy and crumbly Ewe's milk cheese with 'bloomy' rind. Mild, fruity and sweet taste.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL AND IS RECEIVED BY ALL STAFF.
PLEASE TALK TO US ABOUT ALLERGENS OR DIETARY REQUIREMENTS. PRICES INCLUDE VAT.