



JONNY TRENT
Head Chef

STARTERS

Jerusalem Artichoke Soup, Salt Beef Croque Monsieur

Scotch Quail Egg, Hog's Pudding, Sorrel

Crispy Duck & Watercress Salad, Pink Grapefruit

Goats Cheese Chicory Salad, Apple, Fennel, Salami

MAINS

Sussex Shorthorn Beef Sirloin, Black Pepper, Juniper, Thyme

South Down's Lamb Leg, Lemon, Fennel, Garlic

Gloucestershire Old Spot Pork Belly, Honey, Mustard, Rosemary

All served with Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Buttered Vegetables

Cod Fillet, Pancetta, Parsley Root, Thyme Gnocchi, Chanterelles

Leek & Chestnut Mushroom Cannelloni, Cauliflower, Almonds

DESSERTS

Chocolate Mousse, Almond Nougatine, Blackberries, Yoghurt

Bread & Butter Pudding, Golden Sultanas, Malt Whiskey

Pineapple Cake, Coconut, Fresh Basil

Ice Cream and Sorbet – Two Scoops

Vanilla Bean, Milk Chocolate, Salted Caramel, Mango Sorbet, Passion Fruit Sorbet

SUNDAY LUNCH

Enjoy 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.**



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SIDES

Triple Cooked Chips or Creamed Potatoes	£4
Sprouts, Black Pudding, Mustard Dressing	£4
House Salad	£3
Caramelised Onion & Ale Bread	£3

CHEESE

Three or Five British Cheeses	£9 or £12
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Isle of White 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.

Sussex Camembert

Alsop & Walker, East Sussex. Creamy and earthy flavours with a natural rind.