



Sunday Menu

12pm – 8.30pm

Basket of Chalk Hill Bakery bread G,N	4.95
Kalamata Olives	4.50

To Start

Burrata with Isle of Wight tomatoes, avocado, basil and apple cider vinegar dressing D,Mu,Su	10.95
Smoked haddock Scotch egg, curried lime mayonnaise D,E,F,G,Mu,Su	9.50
Club soup of the day served with Chalk Hill Bakery sourdough G	7.95
Chargrilled English asparagus, sauce romesco G,N,Su	8.95

Main Course

Classic Caesar salad with chicken D,E,F,G,Mu,Su	16.95
Salad of black and white quinoa, avocado, vegan feta, pomegranate, apple cider vinegar and Cottesmore honey dressing Mu,Su	16.95

Roast

All roasts served with goose fat roast potatoes, Yorkshire pudding, glazed carrot and parsnip, mashed swede, cauliflower cheese and buttered greens Ce,D,E,G,Su		Kids Roast
Roast leg of lamb	25.50	13
Roast sirloin of 35-day aged Sussex sirloin of beef	26	14
Roast Suffolk loin of pork	21.95	11
Half roast chicken, stuffing, pig in a blanket	23	12
Cranberry and Nut Roast with Puy Lentils N (Vegan)	18.95	10
Roast Meat Baguettes Ce,D,E,G,Su		
Served with goose fat roast potatoes, Yorkshire pudding, rich gravy.		
Pork 10.95 Chicken 11.50 Beef 14.95		

Burgers & Snacks

Vegan Soya burger brioche bun, lettuce, tomato, onion and French fries G,Mu,So,Su	15.95
Wagyu beef burger onion, lettuce, tomato, cheddar, brioche bun and French fries D,E,G,Mu,Se	19.95
Pork sausage roll, caramelised onion, sage and apple chutney D,E,G,Mu,Su	8.95
Korean fried chicken ginger, garlic & chilli glaze Ce,Cr,Se,So,Su	10.95

Sides

Goose fat roast potatoes G	5.95
Pigs in blankets	6.95
French fries or chunky chips with Cottesmore dipping sauce E,F,G,Mu	5.50
Mixed leaf salad, Cottesmore honey & mustard dressing Mu,Su	4.95
Buttered seasonal green vegetables D	5.95

Please ask your server for any dietary advice & options

Allergens: Ce = Celery CR = Crustaceans D = Dairy E = Eggs F = Fish G = Gluten L = Lupin
Mu = Mustard Mo = Molluscs N = Nuts P = Peanuts Se = Seame So = Soya Su = Sulfites