Sunday Menu

12pm – 8.30pm

Chalk Hill Bakery bread board G,N	4.95
Mediterranean olives	4.50

To Start

Sauteed tiger prawns, citrus chilli, focaccia Cr, D,G	10.95
Truffle and brie croquette, wild mushroom, watercress puree D,G,E	9.50
Club soup of the day served with Chalk Hill Bakery bread	7.95
Twice-baked Brighton blue cheese souffle, pear & pickled walnut salad D,G,E,Mu,N,Su	8.95

Main Course

Classic Caesar salad with warm chicken D,E,F,G,Mu,Su	17.95
Butternut squash, saffron risotto, crispy kale Ce,Su	16.95

Roast

All roasts served with goose fat roast potatoes, Yorkshire pudding, glazed carrot and parsnip, stuffing, mashed swede, cauliflower cheese and buttered greens Ce,D,E,G,Su

		Kids Roast
Roast leg of lamb	26.50	13
Roast sirloin of 35-day aged Sussex beef	27	14
Crispy roast pork belly	22.95	11
Half roast chicken	24.95	12
Cranberry and nut roast with puy lentils N (Vegan)	19.95	10

Roast Meat Baguettes Ce,D,E,G,Su

Served with goose fat roast potatoes, Yorkshire pudding, rich gravy.

Pork 11.95 Chicken 12.50 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 chutney, lettuce, tomato, cheddar, brioche bun and french fries D,E,G,Mu,Se	19.95
Venison, pork & cranberry sausage roll, port & cranberry dip D,E,G,Mu,Su	8.95
Korean fried chicken ginger, garlic & chilli glaze G,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 Ce,E,F,G,Mu,So,Su	5.50
Cauliflower cheese D,G,Mu	5.95
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