# SUMMER SUNDAY MENU

#### WHILE YOU WAIT

Garlic ciabatta (V) 3.75 add cheese 50p

Marinated olives (VE) 3.50

Crispy fried whitebait 4.95 dusted with cayenne pepper, Cold Pressed Oil Company mayonnaise

# **STARTERS**

Homemade soup of the day (VE) 5.95 fresh bread

**Battered tiger prawns** starter 8.95 | main 14.95 sweet chilli dip

Roast red pepper, sun blushed tomato and feta tart (V) 7.95 served warm, local watercress, Cold Pressed Oil Company truffle oil Avocado and Chalk Stream smoked trout pâté 9.50 baby leaf salad, crostini

Whole baked camembert (V) 15.95 infused with rosemary and garlic, sticky onion jam, toasted ciabatta

## GREAT BRITISH ROASTS

Roast sirloin of English beef 17.50 (cooked pink) Loin of English pork 15.95 crackling, apple sauce

Duo of roasts 18.95 Can't decide which meat to have... Why not have a bit of each? Vegetable & lentil loaf (V) 14.50 Yorkshire pudding, roasted new potatoes, seasonal vegetables, caramelised onion jus

\_\_\_ served with homemade Yorkshire pudding, duck fat roast potatoes, \_\_\_\_\_seasonal vegetables and rich red wine gravy.

#### EXTRA TRIMMINGS

Yorkshire pudding 1.50 | cauliflower cheese 3.50 | roast potatoes 3.95 | seasonal vegetables 3.50

## **MAINS**

Battered cod & chips 14.50 cod fillet, sautéed peas, tartare sauce

Prime British beef burger 14.95 smoked bacon, mature cheddar, beef tomato, gem lettuce, red onion, gherkin, tomato relish, Cold Pressed Oil Company mayonnaise, toasted brioche bun, chips Double up your burger patty £4.50 Pan fried Chalk Stream trout fillet 16.95 local watercress sauce, Jersey Royal new potatoes, seasonal vegetables

Chicken and smoked bacon pie 15.50 creamy white wine and wholegrain mustard sauce, encased in thyme topped pastry, sautéed mixed greens, chips

Vegan meatballs (VE) 13.95 tomato and chilli sauce, pappardelle pasta, dressed rocket, herb oil Sweet potato, mushroom & spinach pie (V)(\*\*) 14.50 thick creamy sauce, encased in shortcrust pastry, sautéed mixed greens, chips

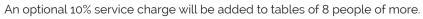
Super grain salad (VE) 11.95 wild rice, chickpea, mixed beans, spinach, peppers, spring onion, harissa and mint dressing, pomegranate and toasted sesame seeds Why not add a grilled chicken fillet £3.75, Cold Smoked Chalk Stream Trout £4.50 or grilled halloumi £3.75

# A BIT ON THE SIDE

chips | new potatoes | olive oil crushed new potatoes 3.95 Seasonal vegetables | mixed leaf salad 3.50

FRESH - SEASONAL -LOCAL

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (\*\*) = CAN BE ADAPTED TO VEGAN ON REQUEST See overleaf for information on allergies and intolerances.





## DESSERTS

Apple and vanilla crumble tart 6.95 vanilla ice cream

Sticky toffee pudding (V) 5.95 salted caramel sauce, vanilla ice cream

**Lemon tart** (V) 6.50 berry compote

**Strawberry and vanilla cheesecake** 6.50 strawberry coulis

**Eton mess** 5.75 sweet English strawberries, whipped cream, meringue

**Double chocolate brownie** (V) 6.50 cherry ice cream, dark chocolate sauce

**Local ice cream** 2 scoops 3.95 | 3 scoops 5.25 chocolate | vanilla | strawberry | honeycomb | salted caramel | cherry

**Local sorbet** (VE) 2 scoops 3.95 | 3 scoops 5.25 lemon | raspberry | mango

#### BRITISH CHEESE BOARD

grapes, celery, apricot and ginger chutney, artisan crackers 9.50

#### **Rosary Ash**

goat's cheese with a mousselike texture and a natural acidity, made from pasteurised milk and vegetarian rennet.

#### **Brighton Blue**

a mild, semi-soft cheese with a mellow blue flavour and a slightly salty finish

#### Tunworth

a British Camembert inspired soft cheese, soft creamy texture with a nutty flavour

#### Sussex Charmer

from West Sussex; a creamy mature cheddar taste with the zing of Parmesan.



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# GREEN PLATE POLICY

## **ALLERGENS & INTOLERANCES**

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.

