

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.

An optional 10% service charge will be added to tables of 8 people or more.



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 mousse-like 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.

