

Boxing Day Lunch

Starters

- Slow-braised Duck fried in Panko & Sesame Seed £12
Cucumber & Spring Onion Salad, warm Plum & Hoisin Sauce
- Asian Belly Pork in Caramelised Black Vinegar with crisp Asian Salad £12
Toasted Peanuts, crisp-fried Shallots, Orange Segments
- Sautéed King Prawns in Garlic Butter, Chilli, Parsley and Lemon £13
- Heritage Beetroot, Brighton Blue & Poached Pear Salad – *vegetarian* £10
Walnuts, Red-vein Sorrel, Clementine dressing, Gingerbread crumb

Mains

- Roast Sirloin of Beef with Horseradish Sauce £24
*with Roast Potatoes, Yorkshire Pudding, Cauliflower
Cheese, Carrot & Swede Mash, Braised Red Cabbage*
- Maple-glazed Smoked Bacon Chop £22
Two free range Fried Eggs, Hand-cut Skin-on Chips
- Classic Smoked Haddock Fish Pie with Salmon & King Prawn £24
Cheddar Gratin, Tenderstem, Lemon
- Harissa Roasted Aubergine with Onion Bhaji – *vegan* £20
Grilled Courgette, Tomato, Fennel & Butterbean Stew, Yoghurt, Mint
- Deep-fried Truffle Mac' & Cheese – *vegetarian* £20
Celeriac Purée, Wilted Spinach, sautéed Wild Mushrooms

Classics

Fillet of Haddock in 'Langham Best' Batter with hand-cut Skin-on Chips <i>Crushed Peas, Tartare Sauce, Lemon</i>	£20
Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice <i>Toasted Peanuts, crispy Fried Shallots, Tenderstem, Sweet Potato</i>	£22

Sides

SODT Bakery Rye & Corn Breads £3	Sun-dried Tomato Queen Olives £3
Tomato & Red Onion Salad £4	Truffle & Parmesan Fries £4
Steamed Tenderstem £4	Hand cut Skin-on Chips £4
Fragrant Jasmine Rice £3	Classic French Fries £3

Desserts

£9

Vanilla & Cinnamon baked Rice Pudding with Mulled Fruits	
Baileys Crème Brûlée with Cappuccino Foam and Chocolate Tuille	
Steamed Sutton Honey, Fig & Ginger Pudding with Creme Anglaise, Pistachio	
Festive-spiced Baked Apple & Sultana, Macadamia Nut Crumble – <i>vegan, gf</i> <i>Madagascan Vanilla Ice Cream</i>	
Affogato – <i>vegan, gf</i>	£8
Madagascan Vanilla Ice Cream with a hit of 'Love Hurts' Espresso ...add Baileys, Disaronno or Frangelico Liqueur	£3.5
Duo of Cheese with Miller Biscuits and Rhubarb & Apricot Chutney Brighton Blue, High Weald Dairy, Horsted Keynes Tunworth, Hampshire Cheese Co, Basingstoke	£9

Coffee & Tea

from £3.50

'Love Hurts' is a speciality coffee blend from Brazil, Colombia and Rwanda, created by The Barista Project, delivering fruit, nut and chocolatey goodness.

Tea Pigs: Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint

A 10% DISCRETIONARY SERVICE IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.

PLEASE LET US KNOW ABOUT ALLERGIES OR DIETARY REQUIREMENTS.