

Sunday Lunch

Two Courses £37, Three Courses £45

STARTERS

Roasted Beetroot Salad with Red Onion, Orange & Fennel – **vegan, gf, nuts**

Feta Cheese, Toasted Hazelnuts, Dill, Olive Oil & Orange Dressing

Sauteed King Prawns in Garlic Butter, Chilli & Parsley with Lemon

Grilled Brighton Blue Cheese and fresh Fig Salad with Coppa Ham

Mixed Leaves, Port Wine Reduction

Hand-picked Crab Linguine with slow-cooked Cherry Tomatoes and Chilli

Sweet Drop Peppers, Lemon and fresh Herbs

SUNDAY ROASTS

Roast British Beef, Roast Rump of Lamb **or** Slow-roast Belly of Pork

Root Vegetable Galette, Welsh Rarebit Leeks, Vegetarian Gravy – **V**

all served with Roast Potatoes, Yorkshire Pudding,

Cauliflower Cheese, Carrot & Swede Mash, Braised Red Cabbage

CLASSICS

Sautéed Calves Liver with Smoked Streaky Bacon and Caramelised Onion Jus

Creamed Potatoes, Braised Red Cabbage, Fine Green Beans

Fish of the Day with a Champagne Cream Sauce – **gf**

Creamed Potatoes, Fine Green Beans, Tenderstem

Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice – **nuts**

Toasted Peanuts, crisp-fried Shallots, Tenderstem, Sweet Potato

Cauliflower, Chickpea & Roasted Sweet Potato Curry – **vegan, nuts**

Fragrant Jasmine Rice, Tenderstem, Toasted Peanuts, crisp-fried Shallots

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.

SIDES - £5

SODT Bakery Rye & Corn Breads
Tomato and Red Onion Salad
Steamed Green Vegetables

Hand-cut Chips or French Fries
Truffle & Parmesan Fries
Mixed Olives, Garlic & Oregano

DESSERTS

Warm Pear & Almond Frangipane Tart with Pistachio Ice Cream - **nuts**
Amaretti Fudge, Milk Chocolate Mousse, Crème Fraiche and Raspberry - **nuts**
Honey & Fig Steamed Pudding, Anglaise, Ginger Ice Cream - **nuts**
Apple & Blackberry Crumble, Jude's Vanilla Ice Cream – **vegan, gf**

Affogato – **vegan, gf**

Jude's Vanilla Ice Cream with a hit of 'Love Hurts' Espresso
...add Baileys, Disaronno, or Frangelico Liqueur for £3.50

Trio of Cheese with Oat Cakes and Rhubarb & Apricot Chutney
£2 Supplement

Cornish Yarg, Lynher Dairies, Truro, Cornwall
Brighton Blue, High Weald Dairy, Horsted Keynes
Tunworth, Hampshire Cheese Co, Basingstoke

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.

Double Espresso, Macchiato, Flat White, Cappuccino, Latté, Americano

'Tea Pigs' Loose-leaf Pyramids

Breakfast, Earl Grey, Green, Lemon & Ginger or Peppermint

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