



WHERE LAND
MEETS SEA

SUNDAY MENU

STARTERS

FRIED FRESH SQUID, TOASTED CHILLI, GARLIC & PARSLEY

£ 7

CHARCOAL CRUSTED KING PRAWNS, PEPPER DRESSING, GARLIC MAYO

£ 7

CONFIT GOOSE RILLETES, BEETROOT JAM, BRIOCHE TOAST

£ 7

BLACK PUDDING & HONEY SCOTCH EGG, CHUNKY PICCALILLI

£ 6

BAKED TUNWORTH CAMEMBERT, TOASTS, ONION MARMALADE
(TO SHARE)

£ 12

SUNDAY ROASTS

ALL OF OUR ROASTS ARE SERVED WITH SEASONAL VEGETABLES,
HERB YORKSHIRE, ROAST POTATOES & GRAVY

RARE BREED SUSSEX BEEF RUMP £ 16

ROLLED SHOULDER OF SEDLESCOMBE LAMB £ 15

ROLLED SOUTH DOWNS PORK BELLY £ 14

FOSSE MEADOW FREE RANGE CHICKEN £ 15

CURED & SMOKED BEEF BRISKET £ 16

PUMPKIN & NUT WELLINGTON £ 14

CHILDRENS ROAST HALF PORTION £ 8

SUNDAY SIDES

TRIPLE COOKED CHIPS £ 3.5 PIGS IN BLANKETS £ 3

TRIPLE COOKED CHEESY CHIPS £4 BAKED CAULIFLOWER CHEESE £ 4

ROAST POTATOES £ 3.5 SAGE PORK STUFFING £ 3.5

DESSERTS

STICKY TOFFEE & DATE PUDDING, CINNAMON & BISCUIT ICE CREAM

£ 6

BRIOCHE & BUTTER PUDDING, COCONUT & ALMOND ICE CREAM

£ 6

CHOCOLATE & BEETROOT BROWNIE, SALTED CARAMEL ICE CREAM

£ 7

RHUBARB & CUSTARD TRIFLE, CARAMELISED ALMOND & HONEY

£ 7

SELECTION OF LOCAL CHEESES, CRISP BREADS & FRUIT JELLY

£ 9

PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND CHECK THE BLACKBOARD FOR TODAY'S
CHEESE AND CHARCUTERIE