



WHERE LAND
MEETS SEA

SUNDAY MENU

STARTERS

DEEP FRIED FRESH SQUID CALAMARI, ROAST GARLIC AIOLI £7

SMOKED KING PRAWNS, GARLIC & CHILLI, SOURDOUGH BREAD £8

SALT & VINEGAR CHICKEN WINGS, LOCAL HONEY, BLUE CHEESE DIP £7

GOATS CHEESE & BEETROOT SALAD, BEET POWDER (V) £7

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 £ 15

ROLLED SHOULDER OF SEDLESCOMBE LAMB £ 15

ROLLED SOUTH DOWNS PORK BELLY £ 14

FOSSE MEADOW ORGANIC CHICKEN £ 15

VEGGIE AND VEGAN WELLINGTON (V) (VG) £ 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 PUDDING, TOFFEE SAUCE & RUM ICE CREAM
£6

NEW YORK CHEESECAKE, TONKA LIME, CHOCOLATE ICE CREAM, BERRY COMPOTE
£7

CHOCOLATE BROWNIE, VANILLA ICE CREAM (VG)
£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