



Sunday Menu

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

Small Bites

Gordal piquante olives (F,N,S)	5
Glida bread board, whipped brown butter, rapeseed oil, balsamic vinegar (D,G,S,V)	6
Smoked harissa and chickpea hummus, sourdough baguette (G,S,VG)	6
Satay chicken skewer, satay sauce (G,P,SS,SY)	7

COUNTY WINNER
THE NATIONAL
PUB & BAR
AWARDS 2024

Starters

Chef's soup of the day (VG) Vegan without butter	8.5
Whipped chestnut mushroom parfait, pistachio crumb, house pickles (N,SS,SY,VG)	9
Breaded Sussex brie, Cumberland sauce (D,E,G,S)	9
Crispy pork belly bites, spiced apple and chilli jam, crispy kale (S)	10
Pressed local game terrine, apple compote, chicory leaf, sourdough toast (G,M,S)	11
Classic prawn cocktail, Marie Rose sauce, granary bread and butter (CR,D,E,G)	13

Roasts

Chicken breast stuffed with Cumberland sausage meat (D,E,G,S)	24
Slow roasted pork belly, fennel & sea salt crackling (D,E,G,S)	25
Roast Sirloin of dry aged beef (D,E,G,S)	27
Combination roast, roast Sirloin & roast pork (D,E,G,S)	30

All of the above are served with a Yorkshire pudding, roast potatoes, seasonal vegetables, cauliflower cheese & red wine jus (D,E,G,M,P)

Roast butternut squash, walnut & rosemary crumb, vegetarian gravy (D,E,G,N,S,V,VG)	22
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Add a side of Maple & chestnut roast parsnips	6
Pigs n blankets (G,S)	7.5

From the Sea

Battered local fish, chunky chips, fresh peas & tartare sauce (D,E,F,G,M) | 21

Loch duart salmon en croûte, courgette spaghetti, baby spinach, white wine and dill beurre blanc (D,F,G,S) | 22

From the Land

Red lentil Dhal, toasted almond, sweet potato and onion bhaji, grilled paneer, bhatura bread (G,M,N,P,V) | 19
Vegan without paneer

Chef's pie, seasonal vegetables, buttered mash potato, jug of gravy (C,D,E,G,S) | 24

Roast Gressingham duck breast, black pudding & apple tart, braised red cabbage, honey & star anise jus (G,S) | 28

From the Grill

Dry cured gammon steak, crispy burford brown egg, pineapple ketchup, chunky chips (E,G,S) | 21

Aged 8oz rump steak burger, tomato & bacon jam, gherkin ketchup, Monterey Jack, potato bun, skin on fries, coleslaw (C,D,E,G,M,P) | 22
Add smoked streaky bacon £2

Dry aged ribeye steak 250g, peppercorn sauce, skin on fries, grilled tomato & grilled mushroom (D) | 35

Sides

Skin on fries (V) | 4

Braised red cabbage (S,VG) | 6

Sautéed tenderstem broccoli, garlic & chilli butter (D,V) | 6

Desserts

Treacle tart, vanilla ice cream (D,E,G) | 9

Baked apple and ginger crumble, coconut and vanilla custard (G,VG) | 10

Lemon and lime cheesecake, blood orange sorbet (D,G) | 11

Triple chocolate brownie, chocolate sauce & vanilla ice cream (D,E,G) | 11

Chocolate gateaux, dark chocolate and cherry ganache, orange cream, caramelized white chocolate (D,E,G,SY) | 11

Classic sticky toffee pudding, salted caramel sauce, vanilla ice cream (D,E,G) | 11

Selection 3 cheeses, miller crackers, chutney, pickles & fruit (C,D,G,N,M) | 15

Classic Affogato (D,V) | 7.5
Vegan vanilla ice cream available

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.