



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) | 8.5
Vegan without butter
- 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
- Crispy king oyster 'no duck pancakes', Hoisin sauce, cucumber & spring onion (G,S,SY,VG) | 12
- Classic prawn cocktail, Marie Rose sauce, brown 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
 - 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.