



PUB | RESTAURANT | GARDEN

## DECIDERS

- . Mixed Olives, Rosemary & Sundried Tomato Marinade, Oils, Breads £5.50 (V)

## STARTERS

- . Soup of the Day, Granary Bread £6.50 (V)
- . Black Pudding, Bramble Compote, Beetroot Pickled Carrot, Fried Quails Egg, Toasted Sour Dough £8.50
- . Goats Cheese Sorbet, Beetroot Carpaccio, Pickled Onion, Walnuts, Homemade Rosemary Cracker £7.50 (V)
- . Cannelloni of Butternut Squash, Harissa Houmous, Fennel Marmalade, Herb Oil £7.00 (VE / GF)

## MAINS

- . Sunday Roast - Choice of
  - Roast Sirloin of Beef (GF-opt) £16.00
  - Roast Leg of Lamb (GF-opt) £16.00
  - Roast (Sussex) Pork Loin (GF-opt) £16.00

Accompaniments - Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Jus

- . Roast Cod Loin Wrapped in Parma Ham, Spring Onion Potato Cake, Sun-Dried Tomato, Caper & Leek Cream Sauce £16.50
- . Roasted Butternut Squash, Stuffed with Ratatouille, Roast Potatoes, Seasonal Veg, Vegan Gravy £15.50 (VE)

## SIDES

- . Cauliflower and Leek Gratin £4.00 (2person portion)
- . Seasonal Vegetables £4.00 (2person portion)
- . Rosemary Butter New Potatoes £4.00