



PUB | RESTAURANT | GARDEN

STARTERS

- . Smoked Ham Hock & Pea Soup, Apple & Celeriac Slaw (GF)
- . Honey & Hazelnut Baked Brie, Rosemary Sour Dough Melba Toast (V/GF-OPT)
- . Beetroot Cured Smoked Salmon, Vodka Crème Fraiche, Cucumber & Rocket Salad, Salmon Caviar, Herb Oil (GF)
- . Roasted Spice Butternut Squash Hummus Crostini, Toasted Walnut Bread, Pomegranate Salsa Verde (VE)

MAINS

- . Maple & Bourbon Glazed Turkey, Creamed Corn, Sprouts, Smoked Bacon Lardons, Bone Marrow Roast Potatoes, Pig in Duvet, Rich Gravy
- . Slow Cooked Brisket of Beef, Bone Marrow Roast Potatoes, Pig In Duvet, Braised Red Cabbage, Sprouts, Carrots, Rich Gravy
- . Wild Mushroom & Chestnut Wellington, Spiced Red Cabbage Puree, Rosemary Infused Fondant Potatoes, Clementine Glazed Carrots (VE)
- . Short Stream Trout Supreme, Spinach, Pressed Apple & Potato, Spiced Butternut Squash Puree, Dill Crisp

DESSERTS

- . Baileys Tiramisu, Passionfruit Coulis (V)
- . Carrot Cake, Christmas Pudding Ice Cream, Brandy Snap (V)
- . Soupe De Fruits Rouge Aux Herbes, Champagne (VE)
- . Sussex Charmer Crème Brulee, Oatcakes (G/F)

2 Courses £27.00

3 Courses £32.00

- . £ 10.00 Per head non refundable deposit to be paid on booking to Secure your Reservation
- . All Pre orders to be received by 28th November
- . Optional 10% Service Charge will be automatically added to bookings of Tables of 8 or More.

All Dishes Subject to Availability
Please ask for any further allergy information (V) Vegetarian, (VE) Vegan, (GF-opt) Gluten Free option