



PUB | RESTAURANT | GARDEN

DECIDERS

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

STARTERS

- . Chef's Soup of the Day, Bread £6.50 (V)
- . Rabbit & Pork Terrine, Chilled Sprout & Apple Purée, Prune & Plum Ketchup, Parsnip £8.50 (GF)
- . Goats Cheese Sorbet, Beetroot Carpaccio, Pickled Onion, Walnuts, Homemade Rosemary Cracker £7.50 (V)
- . Wild Mushroom & Squash Gratin, Candied Super Seeds, Dark Chocolate £7.50 (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 Hake Loin Wrapped in Parma Ham, Spring Onion Potato Cake, Sun-Dried Tomato, Capers & 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