

Sunday Menu

Serving Food 12 til 6.00pm

Small Bites

Marinated Mixed Olives £3.50 (v) (gf) | Bacon & Cheese Potato Skins £4 (d)

White Bait & Tartare Sauce £4 (f) | Pitta & Houmous & Mixed Olives £4.50(v) (gf)

Rosemary Salted & White Truffle Oil Chips £5 (g) (e) (mu)

Chicken Rosemary & Thyme Scotch Egg served with Piccalilli £4.50 (g)

Small Plates

Soup of The Day £6 (g)
s/w Herb Butter & Warm Breads

Pork & Pistachio Terrine £6.50 (mu) (n)
s/w Spiced Pear Chutney & Warm Breads

Smoked Salmon & Crab Parfait £7.50 (d) (cr)
(f)(mu) s/w Cucumber Dip & Warm Breads

Baked Camembert £7 (d) (g) (v) (mu)
s/w French Melba Toast & Apple Ale Chutney

Fillet Beef Carpaccio £8 (mu)
s/w a Roast Pine Grandé Padarno Mixed Leaf Salad

1/2 Pint or Pint (sharer) Of Garlic Prawns
£8.50 or £12.50 (cr) (d) (f)
s/w Bois Boudran Sauce

Ploughman's & Platters

Scotch Egg Ploughman's £11 (g) (e) (mu)
Chicken Rosemary & Thyme Scotch Egg Ploughman's
(Red Chief Apple, Red Coleslaw, Balsamic Pickles, Piccalilli, & Warm Breads)

Dutch & Swiss Cheese Ploughman's £12 (v) (d) (e) (g) (mu)
Mayfield Swiss, Old Amsterdam, Mature Gouda, Balsamic Pickles, Red Coleslaw, Red Chief Apple, Ale
Chutney, & Warm Breads

Sussex County Vegetarian Ploughman's £14 (v) (d) (mu) (n) (g) (e)
Roast Beetroot Red Onion & Goats Cheese Tarte Tatin, Houmous, Pepperdews, Crudités, Hazel Basil Pesto,
Mixed Olives & Warm Breads

County Cured Meat Platter £16 (n) (mu) (d) (g) (e)
Fillet Beef Carpaccio, Pork, Venison, Ham, Balsamic Onions, Pepperdews, Piccalilli, Hazel Nut Basil Pesto
Mixed Olives & Warm Breads

Fish Platter £18.50 (cr) (f) (d) (g) (mu)
Oak Smoke Scottish Salmon, Whole Dressed Crosby Crab, Filo Basket of Cray Fish in a Marie Rose Sauce,
North Atlantic Haddock Goujons & ½ Pint of Garlic Butter Prawns s/w Petit Salad & Warm Breads

Summer Salads

Whole Dressed Crosby Crab £13.50 (cr) (f) (g) (mu) (d)
Whole Dressed Crosby Crab & Claws s/w Horse Radish Remoulade Summer Salad & Herb Butter

Hot Oak Smoked Garlic & Lemon Chicken Supreme £13.50 (d) (mu) (g)
Hot Smoked Chicken Supreme s/w a Summer Cous Cous, Mango Spring Onion & Red Pepper Salsa Petit
Salad & Warm Breads

(v)-Veggie (g)-Wheat Gluten (m)-Milk (e)-Eggs (mo)-Molluscs (cr)Crustaceans (f)-Fish (mu)-Mustard (n)-Nuts (s)-Sulphates (d)-Dairy
(gf)-Gluten Free (s)-Soy - Nuts are used within the Kitchen

Large Plates

170g of North Atlantic Haddock Fillet £12.50 (f) (g) (mu)

Poached & Deep Fried in a Fresh Dill & Harveys Ale Beer Batter s/w Rosemary Salted Chips & a Tarragon, Mint Pea Purée

In House Gourmet Burger £12.50 (mu) (e) (d) (g)

Topped with Mayfield Swiss Cheese, Bacon in an Opulent Brioche Bun & s/w Red Coleslaw, Rosemary Salted Chips, Apple Ale Chutney & Petit Salad

Full Case Individualised Gourmet Pie of The Day £15 (g) (e) (mu)

s/w Pomme Purée & Real Gravy

Roasts £15

(Kids/Half Plate £9)

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Slow Roast Forerib of Beef (g) (e) (d) (mu)

Confit Belly of Pork Herb (g) (e) (d) (mu)

Confit of Canard (French Duck Leg) (d) (n)

Hot Oak Smoked Chicken (gf)

Roast Beetroot, Red Onion & Goats Cheese Tart Tatin (v) (g) (d)

Petit Pois, Spring Onion & Mint Risotto £12 (v) (gf) (d) (mu)

Topped with Micro Basil Grandé Padarno

ADD Sea Bass for £3.50

Meat Roasts Are Served With a Side of Cider Braised Red Cabbage, Two Whole Duck Fat Roasted Rosemary & Garlic Maris Piper's, Heritage Garden Carrots (When Possible), Asparagus, Cauliflower Cheese, Muffin Yorkshire Pudding & a Classic Roasted Farmhouse French Jus

Veg Roasts Are Served With a Side of Cider Braised Red Cabbage, Dauphinoise Potato, Heritage Garden Carrots (When Possible), Asparagus, Cauliflower Cheese, Muffin Yorkshire Pudding & a Tarragon & Thyme Cream Sauce

On a Sweeter Note

All £6.50 (unless stated)

Cardamom & Lemon Panna Cotta (d) (g)
s/w Fennel Shortbread Biscuit & Mango Coulis

Sticky Toffee Pudding (e) (d) (g)
s/w a Butterscotch Sauce & Vanilla Ice cream

Hazelnut Praline Semi Freddo (e) (d) (g)
s/w Pouring Cream & Chocolate Orange Biscotto

Mango & Gooseberry Crème Brulée (e) (d) (g)
s/w Shortbread Biscuits

Banoffee Pie (e) (d) (g)

Chocolate Fudge Brownie (e) (d) (g)
s/w Salted Caramel & Mixed Fruit Compote

Cheese Selections £8.50 (d) (mu) (g)
s/w High Baked Water Biscuits & Apple Aperitif

Lemon & Dill or Strawberry & Basil Italian Cheese Cake (d) (g)

Belgium Waffle (e) (d) (g)
s/w Grilled Peaches, Topped with Crème Fraîche & Hot Honey

*There is a discretionary 10% service charge added to all bills & EVERY penny is split evenly between ALL our staff
If you choose to have this removed, it really is no problem ☺ It is totally at your discretion if you wish to offer a compliment ☺*