

SUNDAY MENU

FRESH - SEASONAL - MEMORABLE

*It's our pleasure to present our Summer Sunday Menu to you.
We are proud of our provenance and our great relationships with British suppliers, meaning we can update our menus seasonally to guarantee the very best produce, that tastes amazing.*

All our vegetables are grown and harvested in the south, our fish is responsibly caught and arrives from the coast to your plate within 24 hours, and wherever possible, we source our meat from British farms with the highest regard for animal welfare and sustainability. We hope you enjoy.

Aperitifs

Discarded Negroni	10.30
Tanqueray Gin, Sipello Surrey Hills, Discarded Cascara Vermouth, fresh orange peel	
No-Groni	8.00
Seedlip Spice 94, Acorn Aromatic and Orange Bitters, fresh orange peel	
Royal Elderflower	10.30
St Germain, Prosecco, fresh raspberry	
Sparkling Chambord	10.00
Chambord Liqueur, Prosecco, fresh raspberry	

While you wait

Bombay spiced pork scratchings	3.75	Botanical marinated nocellara olives (VE)	3.95
Freshly baked ancient grain sourdough (V)(**)	6.50	Pulled ham hock and Cornish Cheddar croquettes	7.50
whipped smoked butter		smoked bacon jam, summer truffle and parmesan dressing	
"Bang-Bang" cauliflower (VE)	5.50		
fermented Scotch bonnet, yuzu and sesame mayo, coriander shoots, fresh mint			

Starters

Homemade soup of the day	6.95
toasted sourdough, salted butter	
Heritage tomato and goats cheese salad (V)(**)	8.50
grilled sourdough, toasted seeds, micro basil, bloody Mary dressing	
Chicken and duck liver parfait	7.95
apricot and ginger chutney, spiced onion crumb and toasted brioche	
Cornish crab cake	9.50
lobster cream sauce, poached St Ewe's egg, chervil hollandaise	
Hoi sin glazed crispy duck and watermelon salad (**)	8.95
Asian slaw, fermented red chilli, toasted sesame seeds	
Signature prawn cocktail	9.75
lobster Marie Rose, romaine lettuce, shaved fennel, prawn and paprika crumb	
Sussex Charmer cheese soufflé (V)	9.75
Cornish Orchard cider and summer truffle sauce	

Sunday Roasts

Dry aged rump cap of British beef	21.50
homemade horseradish cream	
28 day aged sirloin of British beef	25.95
homemade horseradish cream	
Roast loin of British pork	17.50
cider apple sauce, crackling	
Lemon, thyme and honey roasted chicken supreme	19.95
braised chicken and bacon stuffing	
Trio of roasts	21.50
beef rump, pork loin, chicken and bacon stuffing	
All of the above served with homemade Yorkshire pudding, smoked beef fat roast potatoes and carrots, summer greens and lashings of house gravy	
Seasonal vegetable pie (see specials board) (V)	17.50
confit new potatoes, summer greens, roasted onion gravy	
Filo pastry with summer vegetables (VE)	17.50
courgette, spinach, olive and roquito peppers, served with confit new potatoes, summer greens, roasted onion gravy	

Mains

Signature chicken Caesar salad	16.50
fresh romaine lettuce, soft boiled St Ewe's egg, smoked anchovy and rosemary crumb, parmesan and truffle dressing	
Luxury fish pie	19.50
fresh haddock, scallops, tiger prawns, soft boiled St Ewe's egg, lobster cream sauce, summer salad	
Cornish Orchard battered fish and chips	16.95
crispy battered haddock, triple-cooked chunky chips, braised marrow-fat peas, tartare sauce	
Goan spiced South Coast bream and tiger prawn curry (**)	23.50
Brick Lane sweet potato dahl, coriander shoots, grilled flatbread	
Chicken and ham pie	17.95
hand pressed beef dripping pastry, English mustard and chive mash, smoked beef fat roasted carrots	
Pea and mint risotto (V)(**)	14.95
chargrilled courgette, baked sunflower seeds, shaved Sussex Charmer, dressed rocket	
<i>Add smoked pancetta lardons</i>	2.50
Prime British beef burger	16.50
signature house sauce, crispy onions, romaine lettuce, 'nduja ketchup, skin-on-fries	
<i>Add pulled smoked pork shoulder</i>	4.00
<i>Add Red Leicester cheese</i>	1.00
<i>Add smoked bacon jam</i>	1.00
Plant-based burger (VE)	16.50
crispy onions, signature house sauce, romaine lettuce, skin-on-fries, avocado and basil mayo	
<i>Add smoked vegan cheese</i>	1.00
Upgrade to triple-cooked chips for £1	

Perfect Sides

Smoked beef fat roast potatoes	3.95	Yorkshire pudding (V)	1.50
Cauliflower cheese (V)	4.50	Star anise and smoked beef fat roasted carrots	3.50
triple cheese and truffle sauce, crisp parmesan crumb		pomegranate chimichurri	
Confit new potatoes (**)	4.50	Rocket and parmesan salad (V)	4.25
smoked pancetta lardons, pickled red onion, baby watercress		beersamic dressing	
Proper skin-on-fries (VE)	3.75	Heritage tomato (VE)	4.50
rosemary and thyme sea salt		pickled red onion and basil	
Proper triple-cooked chips (VE)	4.50	Seasonal summer greens (V)	4.50
rosemary and thyme sea salt		charred hispi cabbage, grilled yellow courgette, peas, confit garlic, chive and shallot butter	
<i>Add truffled triple cheese sauce (V)</i>	1.00		

Desserts

Gooseberry, apple and elderflower crumble (V)(**) St Ewe's egg and bay leaf custard	7.50
Baked vanilla cheesecake blueberry compote, honeycomb, mango sorbet	7.95
Nectarine and summer berry Eton mess (V)(**) elderflower and apple sorbet, pink peppercorn meringue, crème Chantilly	7.95
Signature sticky toffee pudding (V) sherry soaked raisins, vanilla ice cream, miso caramel sauce	7.95
White chocolate and vanilla panna cotta English strawberry and yuzu jus, garnished with toasted black sesame seeds	7.50
Banana and honeycomb sundae (V) caramelised biscuit crumb, salted caramel sauce, crème Chantilly	7.25
Local ice cream or sorbet 1 scoop	2.50
3 scoops	6.50
vanilla (V), chocolate (V), banana (V), salted caramel (V), strawberry (V), blackberry vegan gelato (VE), elderflower and apple sorbet (VE), lemon sorbet (VE), mango sorbet (VE)	
Artisan cheese board fresh grapes, artisan crackers, real ale chutney 3 choices of cheese	11.95
Rosary Ash goats cheese, Sussex Charmer, Oxford Blue, Tunworth Brie	

(V) = VEGETARIAN DISH

(VE) = VEGAN DISH

(**) = CAN BE ADAPTED TO VEGAN ON REQUEST

Gluten free menu available upon request.

Green plate policy

Allergens & Intolerances

Please speak to your server about ANY allergens or intolerances.

We cannot guarantee that items have not come into contact with nuts.

If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.

An optional 10% service charge will be added to your bill.