



Sunday Lunch

3 Courses – £34.00 – 2 Courses – £28.00

Soup of the Day

Fresh bread roll – GF Available

Breaded Whitebait

Fresh leaves, tartare sauce, lemon wedge

Prawn & Crayfish Cocktail GF

*Marie Rose sauce, iceberg lettuce, tomato, cucumber
& red onion salsa*

Duck & Red Onion Relish Terrine

Pickled fennel, Dijon aioli, brioche toast

Wild Mushroom Arancini GF/V/VE

Crispy coated Arancini balls, Porcini mushrooms, truffle mayo



Beer Battered Fish of the Day

Chips, lemon wedge, tartare sauce, garden peas

Breaded Scampi

Skin on fries, lemon wedge, tartare sauce, garden peas

Pan Fried Seabream GF

Lobster bisque, mashed potato, seasonal greens

Roast of the Day

*Selection of two freshly cooked roast meats, roast potatoes,
Chef's special gravy*

Vegetable Wellington V/VE

*Puff pastry Wellington slice, roasted baby potatoes, Marinara
sauce, butternut squash, chickpea, sweet potato, carrots &
walnuts*

Hand Pressed Beef Burger

*Brioche bun, lettuce, onion, tomato, Chef's relish, cheddar OR
blue cheese, beer battered onion rings, skin on fries*

All the above are served with Seasonal Vegetables



Lemon Cheesecake GF

Candied, lemon peel, fruity gel

Chocolate & Calypso Mousse

Smoked salt, caramel glaze

Luxury Sussex Ice Cream

2 scoops

Red Berry Panacotta GF

Fresh berries, berry coulis

Coffee Crème Brulee GF

Shortbread biscuit