

# Sunday Lunch 29<sup>th</sup> March

<b>Cosmopolitan</b> Absolut Vodka, Cointreau, cranberry, lime juice	10
<b>Bramble Fizz</b> Mee Blueberry Gin, Cassis, lemon juice, prosecco	10
<b>Starters</b>	
<b>Yellowtail Hamachi</b> daikon, pink ginger, soy sauce, wasabi	11
<b>Chicken liver &amp; foie gras pate</b> greengage ketchup, toast	8
<b>NVB Welsh Rarebit</b> fried hen's egg	9
<b>Pickled beetroot</b> whipped mascarpone, pomegranates, pine nuts, rocket	9
<b>Pigeon breasts</b> puy lentils, pan jus	10
<b>Prawn cocktail</b> lettuce, cocktail sauce	8
<b>Hereford beef mince on sourdough toast</b> horseradish	10
<b>Mains</b> (include a side dish)	
<b>Mediterranean Seabass</b> mixed greens, chorizo, tomato salsa, herb crumb	25
<b>Celeriac fondant</b> potato rosti, carrot remoulade, pak choi, teriyaki sauce, pickled red chillies	23
<b>Chargrilled Chicken Caesar</b> gem lettuce, dressing, parmesan, bacon, anchovies, croutons	24
<b>Pan fried gnocchi</b> tenderstem broccoli, sun blush tomatoes, pine nuts, parmesan	23
<b>Hereford Beef 10oz hanger steak</b> prized for its flavour, the cut the butcher would keep for herself. We recommend medium rare. Chimichurri, lamb's lettuce	30
Add garlic king prawns to your steak £7	
<b>St Austell Mussels</b> served in creamy marinere sauce or garlic & white wine	24
<b>Wild mushroom &amp; truffle risotto</b> spinach, parmesan, poached hen's egg	23
<b>Burgers</b> (hand-cut chips, brioche bun, coleslaw)	
<b>Plant Based Burger</b> pickles, lettuce, tomato, mature cheddar, garlic mayo	18
<b>Cheese Burger</b> home-cured bacon, pickles, lettuce, tomato, mature cheddar, burger sauce	20
Hereford beef steak mince patty, a blend of 80% chuck and 20% rib	
Double up your burger £4, add a fried egg £2	
<b>Sunday Roast</b>	
<b>Hereford sirloin of beef</b> horseradish sauce; our beef is served pink	23
<b>Tamworth pork shoulder</b> apple sauce	21
Yorkshire pudding, duck-fat roast potatoes, carrots, braised red cabbage, kale, celeriac cheese purée & pan gravy from proper stock	
Cauliflower Cheese for two £9	
<b>Side Dishes</b>	
Hand-cut chips, Maldon Sea Salt	5
Mac & Cheese	
Duck-fat roast potatoes	
Tomato, red onion, basil & balsamic	
Rocket, parmesan, capers, sun blush tomatoes	
Celeriac satay, spring onion, sesame & nigella seeds	
Sunday roast veg	
Tangzhong dinner rolls, tomato butter, oil	
<b>Puddings</b>	
<b>Dark chocolate nemesis</b> salted caramel, raspberries, honeycomb	9
<b>Affogato</b> ; 2 scoops of vanilla & espresso	7
<b>Syrup steamed sponge pudding</b> custard	8
<b>Three scoops of ice cream</b> warm toffee sauce	8
<b>Bread &amp; butter pudding</b> custard	8
<b>Lou's Tiramisu</b>	9
<b>Lemon posset</b> Chantilly cream	9
<b>Vanilla Basque cheesecake</b> raspberry puree	9
<b>Cheese board</b> apricot chutney, plum loaf, crackers, celery & grapes	15
Batch Farm Cheddar, Sussex Blue, Sussex Brie	
<b>Little Pudding</b> Tea or coffee with a small serving of either	8
Strawberry fool / dark chocolate delice, honeycomb / lemon posset	
<b>All the little puddings</b> the 3 small puddings above	18

If you require any help with allergens, dietary needs or preferences please ask a member of the team and we will do our best to accommodate your needs. Most vegetarian dishes can be made vegan. 10% Service is added to all tables of 6+ guests. All discretionary service charges are optional. Tips & service are shared equally amongst the whole team. Thank you.