

SUNDAY 5.12.2021 MENU

2 courses £26, 3 courses £33

Homemade Bread, Flavoured Butter £3.50

Marinated Sicilian Nocellara Olives £3.50

Starters

Palak, Sussex Halloumi, Coconut Raita, Panisse

Mussel and Clam Chowder, Herb Oil

House Pastrami, Mustard, Pickles, Rye Crisps

Mains

Wild Bass, Cauliflower, Curried Lentils and Brussel Sprouts

Roast Options:

Sirloin of Beef

Leg of Lamb

Belly of Pork

Butternut Squash, Leek, Mushroom and Charmer Wellington

- All served with Yorkshire Pudding, Roast Potatoes, Carrots, Parsnips, Swede, Broccoli, Cauliflower Cheese Purée

Desserts

Chai Spiced Panna Cotta, Gingerbread Loaf, Candied Orange

Cinnamon Brioche and Apple Doughnuts, Sauternes Ice Cream

Chocolate and Hazelnut Praline Tart, Brown Bread Ice Cream

Sussex Cheeseboard, Chutney and Crackers (£3 supp)

Vegan options available on request in advance.

Please advise us of any allergies and dietary requirements

10% service charge included, all tips go to the staff.