

# Sunday Roast

## Small Plates

<b>Warm Sussex focaccia,</b> aged balsamic & olive oil (v, vg)	<b>5</b>
<b>Sicilian Castelvetro olives (vg, gf)</b>	<b>4</b>
<b>Pistachio hummus</b> Lebanese flat bread (v, vg)	<b>5</b>
<b>Lamb kofta</b> mint yoghurt, pomegranate & cashews	<b>5</b>
<b>Whipped goats' curd mousse</b> fresh radish	<b>5</b>
<b>Smoked cheddar 'mac 'n' cheese bites</b> bacon jam	<b>5</b>
<b>Grilled English asparagus</b> black garlic mayonnaise, parmesan	<b>6</b>
<b>Prosciutto</b> cornichon	<b>6</b>
<b>Tuna carpaccio</b> wasabi mayonnaise, pickled ginger (gf)	<b>8</b>
<b>Burata</b> salsa verde, soused peaches, toasted almonds (v)	<b>12</b>



## Mains

<b>Roasted Homestead Farm beef</b> seasonal vegetables, Yorkshire pudding, gravy (gf option)	<b>22</b>
<b>Roasted Homestead Farm leg of pork</b> seasonal vegetables, Yorkshire pudding, gravy (gf option)	<b>21</b>
<b>Roast chicken breast</b> seasonal vegetables, Yorkshire pudding, gravy (gf option)	<b>19</b>
<b>Ratatouille &amp; white bean wellington</b> seasonal vegetables, Yorkshire pudding, shallot gravy (v, gf option)	<b>18</b>
<b>Pan Fried sea bass</b> saffron & potato sauce, roasted endive, samphire, dill oil, samp (gf option)	<b>20</b>



Homestead Farm

We are very proud that we are a "farm to table" restaurant. Our farm, Homestead Farm supplies the restaurant with our very own pork and pasture-fed beef and lamb.

A 10% discretionary service charge is added to your bill. This is paid directly to all the staff. If you would like to remove it please ask our team members.

**Discretionary Water Donation 1**

We are supporting a local charity Let Them Shine. The charity runs a school in Tanzania for children all through school age.

# Junior's & Pudding

## Juniors

<b>Roasted Homestead Farm beef</b> seasonal vegetables, Yorkshire pudding, gravy (gf option)	11
<b>Roasted Homestead Farm leg of pork</b> seasonal vegetables, Yorkshire pudding, gravy (gf option)	10
<b>Roasted Chicken breast</b> seasonal vegetables, Yorkshire pudding, gravy (gf option)	9
<b>Ratatouille &amp; white bean wellington</b> seasonal vegetables, Yorkshire pudding, shallot gravy (gf option)	8



## Desserts

*Suggested pairings*

<b>Ice Cream &amp; Sorbets</b> Vanilla, chocolate or salted caramel ice cream (v) Passion fruit or raspberry sorbet (v, df)	<b>3 per scoop</b>
<b>Strawberry &amp; rhubarb Eton mess (v)</b>  <i>Domaine de Grange Neuve, Monbazilliac AOP</i>	<b>8</b>  9 (100ml)
<b>Tiramisu (v)</b>  <i>Boschendal Vin D'Or, W.O. Western Cape</i>	<b>8</b>  9 (100ml)
<b>Raspberry &amp; passionfruit crème brûlée</b>  <i>Charles Palmer Demi-Sec, 2017, East Sussex</i>	<b>8</b>  12 (125ml)
<b>Selection of British cheese</b>  <i>Krohn LBV 2017, Vila Nova de Gaia, Portugal</i>	<b>14</b>  7 (100ml)