



We are a farming family with a passion for delicious seasonal and local produce.
We are proud to offer our very own pork and pasture-fed beef and lamb.

Sunday Menu

Bar Nibbles and tapas plates

Smoked almonds (V, VG)	4
Warm Sussex focaccia, aged balsamic & olive oil (V, VG)	4
Sicilian Castelvetrano olives (VG, GF)	5
Ewe Eat Me Cheese (V)	5
Honey & mustard glazed chipolatas	6

Starters

Pea & smoked ham soup, cheddar & ham dumplings	8
Whipped chicken liver parfait, pickled walnut jam, Sussex focaccia	8
Kedgeree arancini, mango chutney, coriander & coconut salad	9
Baked camembert, truffle honey, Sussex focaccia (V)	12

Mains

Roasted Homestead Farm beef, seasonal vegetables, all the trimmings (GF option)	22
Slow braised Homestead Farm lamb shoulder, seasonal vegetables, all the trimmings (GF option)	20
Roast chicken breast, seasonal vegetables, all the trimmings (GF option)	19
Butter nut squash, piquant pepper, sage, wellington, seasonal vegetables, shallot gravy, all the trimmings (V, VG)	18
Jerked cod, chipotle chickpea, butternut squash, mint yoghurt	22

Junior Menu

Roasted Homestead Farm beef, seasonal vegetables, all the trimmings (GF option)	11
Slow braised Homestead Farm lamb, seasonal vegetables, all the trimmings (GF option)	10
Roast chicken breast, seasonal vegetables, all the trimmings (GF option)	9
Butter nut squash, piquant pepper, sage, wellington, seasonal vegetables, shallot gravy, all the trimmings (V, VG)	1

Desserts

Ice cream and sorbet	3 (per scoop)
A selection of vanilla, chocolate ice creams or passionfruit and raspberry sorbets. (V, GF, Vegan option)	
Apple & blueberry crumble, ginger crumb, vanilla ice cream (V)	9
Black Forest trifle	9
Ginger parkin, butterscotch sauce, salted caramel ice cream (V)	9
Selection of British cheese, quince jam & crackers (V)	14