

Sunday Menu

Served from 12 – 6

All of our dishes are made from the freshest, locally sourced produce to order

Appetizers

Homemade salted popcorn – 1

Chilli & garlic olives (v) (gf) – 2

Homemade focaccia bread basket with homemade flavoured butters (v) (n) – 2.5

Houmous & dipping focaccia bread, chilli & garlic olives, oil & balsamic (v) (n) – 5

Starters

Soup of the day with warm bread & butter (v) (n) (see specials board) – 4.95

Oak smoked haddock & cheddar fondue, warm bread & mixed leaves (n) – 5.95

Curried cauliflower fritters, smoky aubergine dip & red onion salad (v) – 5.25

Crab & lemon mousse, focaccia crisp, pickled cucumber & lemon oil (*gf) – 5.75

Sticky glazed pork belly bites, mixed leaves & fruity bbq sauce (gf) – 5.75

Sunday Roasts – 14.95

Our roasts are served with; roast potatoes, carrots, swede, market greens, braised red cabbage & a yorkshire pudding
Sauces – Mint, horseradish, English mustard, dijon mustard & apple

**Slow braised lamb shoulder

garlic & raisin stuffing & minted gravy

**Rare roast sirloin of beef

red wine jus

**Slow roast pork loin

apricot & cumberland stuffing, crackling & cider gravy

Vegetarian roast

See black board for details

Lamb, beef & pork mixed roast – +3

red wine jus

Extra roast potatoes – 3
Extra yorkshire pudding – 5

Mains

*Beef, pork & bacon chilli con carne – 11.5

rice & sour cream (gf)

*Hand cut ham – 11.5

fried eggs & skin on chips (gf)

*Ale battered catch of the day – 12.5

skin on chips, crushed peas & tartare sauce

*Chargrilled 8oz beef or chicken breast burger – 11.95

streaky bacon, cheddar cheese, relish, salad & skin on chips

Spiced chickpea falafel – 10.95

homemade flatbread, red onion & coriander salad, houmous & sweet potato fries (v) (*gf)

Roast cherry tomato & basil mac & cheese – 13.95 / 12.95

Chargrilled chicken, homemade focaccia & mixed leaves

Or

Roast aubergine & courgette, homemade focaccia & mixed leaves (v)

Sides – 3

Skin-on chips (gf) (v), sweet potato fries (gf) (v), creamy mash (gf) (v), buttered new potatoes (gf) (v), dressed mixed leaf salad (gf) (v), buttered market greens (gf) (v), onion rings (v) or garlic bread (v)

IF YOU ARE DINING IN THE BAR OR GARDEN, PLEASE ORDER AT THE BAR

If you require further information on ingredients which may cause allergy or intolerance, please speak with your server before you order your meal.

If you do have a food allergy, it is helpful to us if you could inform staff so that we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation & service.

(n) contains nuts. (gf) Gluten free. (v) vegetarian (*gf) can be gluten free

*Available in kid's portions £6.95

Desserts – 5.95

Milk & white chocolate rocky road

salted caramel ice cream

Sticky toffee pudding

caramelised banana, butterscotch sauce & banana ice cream (v)

Summer fruits eton mess

homemade shortbread (v) (*gf)

Cheese board – 12.95

For two - West country brie, mature & stilton, ale, apple & chilli chutney & oat cakes

Ice Cream Union – 1.5 per scoop

Banana, hazelnut, salted caramel or vanilla (gf) (v)

Raspberry or lemon sorbet (gf) (v)

Dessert Wine

Chateau Belingard, France - 125ml 7, 1/2 btl 20

Botrytis spreads through the vineyards of Monbazillac aiding sugar accumulation in the grapes leading to concentrated wines with apricot & honeyed flavours matched to a clean acidity & long finish.

Port

Cockburn's vintage port 50ml – 3.5

Coffee

Americano, Espresso – 2.5

Latte, Cappuccino or double espresso – 3

Flat white or Mocha – 3.5

Vanilla, amaretto, hazelnut or caramel coffee syrup shot

Liquor Coffee

Irish, Parisian, Italian or Calypso coffee – 5.5

Proper hot chocolate

Ivory Coast white, 58% Venezuelan smooth or 82% Ecuadorian classic chocolate - 3

Rose, Orange & cinnamon & gingerbread spice sugars available

Kent & Sussex Tea & Coffee Co.

English breakfast, Earl grey or Darjeeling - 2

Green tea, Camomile, Lemon, Mango or

Jasmine – 2

Aperitifs

Liquor 43 – 3

Bailey's 50ml – 3

Tia Maria 50ml – 3

Hennessy fine de Cognac – 6.5

Hennessy XO – 8.5

Glenmorangie 18-year single malt – 7.5

Glenmorangie signet – 9