



Sample Menu

Sunday Roast Menu

Starters

Crispy Jerusalem artichokes, aubergine puree, apple and fennel salad (ve)(gf)	8
Nutbourne heritage tomato salad, Ellie's dairy goat cheese, tamari seeds(gf)	8.5

Roasts

Served with thyme & rosemary roast potatoes, agave mustard rainbow carrots, buttered greens, braised red cabbage, Yorkshire pudding and gravy.

Lemon and thyme roasted ½ Corn fed chicken	15
30 day dry aged Beef Rump	18
Crispy British pork belly	15
Butternut squash wellington (veo)	14

Sides

Romanesco cauliflower cheese	4.5
Pigs in blankets	6

Dessert

Sticky toffee, vanilla ice cream	8.5
British cheese selection, crackers, apple and pear chutney	10
Chocolate truffle, coconut (ve)(gf)	1

All ingredients sourced as locally as possible with 75% coming from Sussex and Kent.

Please inform us of any food allergies or dietary requirements