



## SUNDAY MENU

### Starters

Soup of the day (vv) 5.50

Pressed terrine of duck liver parfait wrapped in confit duck leg, quince chutney, damson jelly & toasted bread 7.95

Roasted pumpkin with seeded crust, pomegranate, vegan aioli & fresh herbs (vv)(gif) 6.50

Crispi calamari, sago crisp, sweet chilli & garlic aioli 6.25

Ox cheek croquettes, capers, gherkins, mustard & celeriac remoulade, grated fresh horseradish 6.50

Potted shrimp, lemon, bread & pickled samphire 6.75

### Mains

Roast Sirloin of beef, Yorkshire pudding, seasonal vegetables, roast potatoes & roast pan jus 14.50

Rolled pork belly, apricot & prune stuffing, Yorkshire pudding, seasonal vegetables, roast potatoes & crispy crackling 14.50

Ravioli of fresh langoustine, scallop, mascarpone, lemon & ginger, with seared scallops & grilled langoustine 15.50

Beer battered hake & chips, tartare sauce, mushy peas & lemon (gif) 12.50

Wild mushroom & braised vegetables Wellington, roast potatoes, red cabbage, roasted root vegetables (v) 10.95

Pan fried sea trout fillet, curly kale, new potatoes, roasted carrots & crispy slaw (gif) 14.50

Chargrilled beef burger, burger sauce, baby gem, tomato, pickle & chips 10.95  
- Add cheese: Cheddar or Brighton Blue 1.50 each

Tandoori roasted cauliflower, tarkaa daal, roasted vegetables, quinoa, coconut yogurt & sumac pickled onion (vv)(gif) 10.50

### Sides 4.50 each

Chips (gif)

Winter greens (gif)(vv)

Roasted root vegetable, pomegranate molasse & roasted seeds (gif)(vv)

Roasted Portobello mushroom, garlic & olive oil (gif)(vv)

Roast potatoes (gif)(v)

Bread basket (v)