

Sunday Menu

Starters / Sharers / Small Plates

Bread & Olives Selection of 3 freshly baked breads, Oils, Truffle Aioli, Olives	8.00
Todays Soup (v) with freshly baked breads & salted South Downs Butter	6.75
Sussex Charcuterie 3 Cured meats from around Sussex, Croutes, Homemade piccalilli & pickles	17.00
Baked Whole Camembert Normal 9.50 Large Onion Marmalade & Toasted Sourdough	14.00
Corn & Leek Fritters (vg) Green Leaf Salad, Vegan Aioli	8.00

Main Courses

Fillet of Sea Bream Finished in the Jospier, Shrimp Butter, Roasted Heritage Carrots Spinach & Leek Champ	24.00
Real Ale Battered Fish Pea puree, Homemade Tartar Sauce, Triple Cooked Chips	17.50
<u>Little People</u> Half Price selected Roasts (marked with *)from	9.00
Mini battered Fish Pea Puree, Skinny Fries	8.75
Mini Sausage & Mash, Onion Gravy	8.75

Sunday Roasts

Served with Roasted Root and other seasonal vegetables, Yorkshire pudding & Duck Fat Roast Potatoes	
Rib of Organic British Beef*	24.00
South Downs Lamb*	22.00
Porchetta of Pork Loin & Belly of Pork, Stuffing*	21.00
Chicken Breast with Butter & Thyme, Stuffing*	21.00
Confit Duck Leg	24.00
New Inn Nut Roast (vg)* with vegan gravy & Potatoes	18.00

Extras

Truffled Cauliflower Cheese & Chargrilled Leeks	4.50
Pigs in blankets 4.00 Pork. Sage & Onion Stuffing	4.00
Extra Yorkshire Pudding 1.00 Duck Fat Potatoes	3.00

Desserts & Cheese

Sussex Cheese Board 2 Cheeses 10.00 4 Cheeses 16.00 Croutes, Chutney, Pickles	
Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream	7.50
Baked Rhubarb & Custard Cheesecake	7.50
Mini Egg & Marshmallow ice Cream Sundae	7.50