



SUNDAY MENU

Lights

Chilli & Garlic Butter King prawns, warm breads 10.00

Chilli & Lime fishcake, Yoghurt, peashoots df/gf 8.50

Spinach & kale falafel, flatbread, mint mayo vg/gf 9.00

Roasted Aubergine Mezze board vg 14.00

Roast aubergine, babaganoush, hummus,
marinated artichokes, peppers, tomatoes and Olives. warm breads

Roasts

All with yorkshire pudding, stuffing,
steamed & roasted vegetables, gravy, accompaniments (gfa)

Roast sirloin of beef 19.95 * Confit Duck Leg 19.00

South downs lamb 18.95 * Roast free range chicken 18.95

Roast porchetta 18.95 * Garlic & Cumin Aubergine vg 17.00

Ploughmans boards

Home cooked Ham 13.50 * Mixed Cheeses v 14.50 * Charcuterie 14.50

All with warm breads, salted butter, pickles, heritage tomatoes, chutney

Other Mains

Pan Roasted Sea Trout

Tenderstem Broccoli, Hot samphire and Jersey Royal Potato salad
Dill Hollandaise gf 19.00

Calcot Farm burger

Cured bacon, melted cheese, pickles, burger sauce,
lettuce, tomato, chutney, toasted bun and fries gfa 17.00

Crispy fried Chicken Burger

Melted cheese, chilli jam, pickles, mint mayo, lettuce, tomato
toasted bun & fries 17.00

Harveys Ale Battered Haddock

Thick cut triple cooked chips, pea puree, Tartar 17.00

Sides

Cauliflower cheese g/f 5.00, Sweet potato fries 4.00

Chunky fries vg/gf 5.00, skinny fries vg/gf 4.00, add cheese 1.50

kids

1/2 Portions of all the above

Kids Ice Cream pots with marshmallows 3.00

Puds

Sticky toffee pudding, butterscotch sauce, clotted cream 6.50

Chocolate brownie & ice cream gf 6.00

Raspberry & Almond Tart, custard 6.50

Strawberries & Cream 4.00

