

SUNDAY MENU

Please inform a staff member of any allergies/intolerances.

STARTERS.

V Soup of the day & crusty roll

Pate, toast & red onion jam

Trio of smoked fish – salmon, mackerel, trout

mousse – garnish & crusty roll

Grilled Halloumi – cherry tomatoes, rocket and balsamic glaze -

Roast of the day – choice of two meats, served with roasted potatoes and all the trimmings with Chef's rich gravy & famous Yorkshire pud

Childrens roast available

PUB CLASSICS.

Sussex beer battered Cod fillet, fries, pea puree & salad

Butchers Bangers, mash, peas & carrots, rich gravy

'Baked Pie of the day' creamy mash, steamed veg & rich gravy

Sussex cured Ham, free range eggs, chips & salad garnish

Chefs Cottage Pie, steamed veg & rich gravy

Wholetail Scampi, fries & mixed salad

Steak, Ale & mushroom suet pudding,

steamed veg, creamy mash & gravy -
V Brie, hazelnut & mushroom wellington, new potatoes & crisp salad

PLEASE GIVE YOUR TABLE NUMBER WHEN ORDERING FROM OUTSIDE.

SERVED FROM 12.00

SIDE DISHES.

Fries

Cheesy Fries

Roll & butter

Side of veg

Side salad

Mixed olives

PLATTERS.

Choose from :-

MEAT – chorizo, salami, Parma ham, Pate, olives & sun blushed tomatoes.

FISH – prawns, crayfish, smoked salmon & mackerel, lemon mayo/Marie-rose sauce.

CHEESE – cheddar, stilton, brie, sweet pickle, piccalilli and pickled onions.

All the above served with warm crusty breads & butter.

Starter size, main size, sharer size

Selection of desserts, please ask staff for
today's choices.

FRESH BREWED COFFEES Etc.

Americano

Espresso

Cappuccino

Latte

Mocha

Hot chocolate

Breakfast tea

Infusions

