



## Sunday Lunch

£19.00 – Two Courses  
£24.00 – Three Courses

### To Start

#### Selection of Home Made Breads

£3.50

#### Mixed Olives

£3.50

### Starters

Roast Butternut and Apple Soup  
Pomegranate and Pumpkin Seeds  
£7.00 (v) (gf)

Heirloom Tomato Salad  
Black Olive Caramel, Basil and Taleggio  
£7.50 (gf)

Crab and Crayfish Mayonnaise  
Pickled Cucumber  
£8.00

Baked Black Fig and Brighton Blue Cheese  
Parma Ham Salad (gf)  
£7.50

Smoked Salmon and Cream Cheese Tartar  
Avocado and Crouton  
£8.00

### Main Course

Aged Roast Beef  
£14.50

Lemon and Thyme Roast Chicken  
£14.50

Roast Loin of Pork  
£14.50

Mixed Roast  
£17.50

Supplement of £3.00 on the Set Course

**All of our Roast's come with  
Thyme and Garlic Roast Potatoes,  
Seasonal Vegetables, Yorkshire Pudding**

Cauliflower Cheese £3.50 (v)

Red Pepper and Tomato Gnocchi  
Baby Spinach and Parmesan Cheese  
£14.00 (v)

Pan Fried Fillet of Bream  
Crushed New Potato, Atlantic Prawn and  
Garlic Butter  
£15.50

### Desserts All £7.00

Malva Pudding (v)  
Rum Toffee Sauce and Clotted Cream

Chefs Eton Mess  
Mixed Summer Berries and Chantilly Cream(v)(gf)

A Selection of Homemade Ice Creams and Sorbets  
(v)(gf)

Vanilla Cheese Cake  
Honey, Black Fig and Toasted Almonds

Dark Chocolate Tart (v)  
Chocolate Soil and Chocolate Ice Cream

A Selection of 3 British Cheese,  
Crackers and Chutney

### Children

£9.50 – Two Courses  
£12.00 – Three Courses

### Starters

Butternut Soup  
(v)(gf)

Fruit Cocktail(v)(gf)

### Main Courses

Choice of Sunday Roast

Sausages and Peas and Fries

Tomato and Basil Linguini, Parmesan Cheese(v)

### Desserts

Chocolate Fudge Cake (v)  
Vanilla Ice Cream

Ice Cream Selection(v)(gf)

*If you have any food allergies or intolerances, please speak to the Restaurant Supervisor before ordering. 10% optional service charge will be added to your bill and shared by all the staff.*