



Sunday Menu

Set Menu

A Bowl of Home Made Soup

Chicken Liver and Green Peppercorn Paté served with red onion marmalade

(V) Garlic Field Mushroom and Crumbled Feta Cheese on Bruschetta

Chorizo and Roasted Red Pepper Garlic Toast

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Roast Local Sirloin of Beef with Yorkshire Pudding
served with fresh vegetables and roast potatoes

Roast Leg of Sussex Lamb with fresh vegetables and roast potatoes

(V) Goat's Cheese, Sweet Red Onion and Sunblushed Tomato Tart
with dressed salad leaves and chips

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Lemon Posset with shortbread biscuit

Dark Chocolate, Orange and Cointreau Tart

Vanilla Ice Cream with Butterscotch Sauce

Main course £10.95 Three courses £17.50 Two courses £14.50

Starters

A Bowl of Home Made Soup £4.95

(V) Goat's Cheese Paté with pesto and apricot chutney £6.50

A Plate of Springs Smoked Scottish Salmon with horseradish crème fraîche and capers £7.25

Mains

Char-grilled Hutchings 28 day aged Rib-Eye Steak with a choice of béarnaise sauce
or creamy peppercorn sauce served with mixed salad leaves and chips £17.25

Char-grilled Chicken Breast marinated in virgin olive oil, balsamic vinegar, red onions
and fresh basil served with mixed salad leaves and chips £10.25

Sussex Pork Sausages, buttered mash and ale and onion gravy £9.95

