

~ **Set Menu - 24th March** ~

(V) Soup of the Day  
ciabatta croutons, warm sourdough

Duck and Spring Onion Croquettes  
hoisin, honey and chilli sauce

Crayfish Tail, Spinach and Cream Cheese Tartlet  
on a bed of rocket

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Roast Local Sirloin of Beef, Yorkshire Pudding  
seasonal vegetables, dripping roast potatoes and horseradish sauce

Roast Leg of English Lamb  
seasonal vegetables, dripping roast potatoes and mint sauce

Roast Leg of Pork  
seasonal vegetables, dripping roast potatoes, apple sauce

(side of cauliflower cheese - £3)

(Vegan) Butternut Squash, Lentil and Coconut Curry  
basmati rice, poppadom, mango chutney

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Sticky Toffee Pudding  
with warm toffee sauce and vanilla ice cream

Chocolate Tart  
mixed berry coulis, clotted cream

Fruit Sorbet

*All our meat is supplied by John Murray of Loxwood*

**Main Course 14.00**

**Two Courses 17.50 Three Courses 21.00**

**Starters.....**

Chicken Liver Parfait, red onion marmalade, toasted brioche 7.50

Charlie's Smoked Trout, toasted ciabatta, creamed horseradish 7.50

Baked Whole Baby Camembert, rosemary ciabatta kebabs cranberry sauce 7.50

**To follow.....**

Fish n' Chips - Haddock Fillet with a light beer batter,  
tartare sauce, peas and twice cooked chips 12.50

Sussex Smokey - smoked haddock, prawns, creamy cheese sauce, Sussex Charmer and bread crumb crust,  
twice cooked chips and salad leaves 13.00

Steak, Ale and Stilton Pie, buttered sweetheart cabbage, mash 13.00

Pork, Sage and Thyme Sausages, grain mustard mash, cabbage and crispy fried onions 13.00

(Vegan) Mushroom & Red Pepper Risotto, mixed leaf salad 13.50

(Vegan) Butternut Squash, Lentil and Coconut Curry, basmati rice, poppadom, mango chutney £13.50

**Sides.....**

Garlic Ciabatta 3.00	Cheesy Garlic Ciabatta 3.50
Chips 3.00	Cheesy Chips with Red Onion 4.50
Dressed Mixed Leaf Salad 3.00	Fresh seasonal vegetables 3.00

**To finish.....**

Banana Tarte Tatin, vanilla ice cream, caramel sauce 6.50

Chocolate Tart, mixed berry coulis, clotted cream 6.50

Chocolate Fudge Brownie, warm chocolate sauce and vanilla ice cream 6.50

Panacotta, summer berry compote with gingernut crumb 6.50

Sticky Toffee Pudding with warm toffee sauce and vanilla ice cream 6.50

Vanilla Ice Cream with warm butterscotch sauce 5.50

Affogato - a scoop of vanilla ice cream with a shot of hot espresso coffee 4.50

Fruit Sorbet

Champagne Sorbet per scoop 1.75

Downlands Farm Ice Creams:

Devon Toffee

Pistachio per scoop 1.75

A Selection Local Sussex Cheeses with quince jelly:

Sussex Charmer, Burwash Rose, Barkham Blue and Smoked Applewood 8.50

*If you have any queries with regards to allergens please ask a member of staff*

*Whilst we take great care in preparation, some fish dishes may still contain bones*

(An optional 10% service will be added to tables of six or more)



Try a W H Bloody Mary!!  
Perfect for a Sunday lunch time  
£5.50