

# Sunday Lunch

12pm to 4pm

## STARTERS

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| Roasted Butternut Squash Soup, Mushroom, Sage          | £7    |
| Ham Hock Scotch Egg, Pineapple, Chilli                 | £8    |
| Cauliflower Fritters, Romanesco, Raisins, Almonds      | £6    |
| Cider cured Salmon, Beetroot, Walnut, Tarragon         | £8    |
| Blood Orange & Mozzarella Salad, Rocket Pesto Dressing | £7/14 |
| Cornish Mussels, Café de Paris Butter Sauce            | £8/16 |

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## ROASTS

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|-------------------------------------|-----|
| Sussex Shorthorn Beef               | £19 |
| <i>Black Pepper, Juniper, Thyme</i> |     |
| South Down's Leg of Lamb            | £18 |
| <i>Lemon, Fennel, Garlic</i>        |     |
| Gloucestershire Old Spot Pork Belly | £18 |
| <i>Honey, Mustard, Rosemary</i>     |     |

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ALL SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, CAULIFLOWER CHEESE AND BUTTERED VEGETABLES

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## MAINS

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| Potato, Leek & Stilton Puff Pastry Pie, Watercress                         | £16 |
| Spiced Cod Fillet – <i>Brejon, Shoreham Harbour</i>                        | £19 |
| <i>Roasted Parsnip, Crisp Potato, Curried Clam Sauce</i>                   |     |
| Whole Plaice – <i>Imogen Leigh, Shoreham Harbour</i>                       | £18 |
| <i>Cauliflower, Sea Herbs, Roasted Potato, Anchovy &amp; Chilli Butter</i> |     |
| Beer Battered Hake – <i>Libby Lou, Brighton Marina</i>                     | £17 |
| <i>Skin-on-Chips, Crushed Peas, Tartare</i>                                |     |

## SIDES

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|---|------|
| Green Leaf Salad, Honey & Mustard Dressing        | £3/6 |
| Jerusalem Artichoke, Roasted Garlic & Gem Lettuce | £4   |
| Cavolo Nero, Wild Mushroom & Hazelnut             | £4   |
| Our Caramelised Onion & Ale Sourdough for Two     | £3   |
| Skin-on Chips                                     | £4   |

## DESSERT

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| Steamed Golden Syrup Sponge, Lemon Custard       | £7 |
| Vanilla Crème Brûlée, Pear & Cinnamon            | £7 |
| Forced Rhubarb, Yoghurt Panna Cotta, Apple       | £8 |
| Homemade Ice Cream and Sorbet – Two Scoops       | £6 |
| <i>Vanilla Bean, Stem Ginger, Salted Caramel</i> |    |
| <i>Pear Sorbet, Lemon Sorbet</i>                 |    |

## CHEESE

Three £9, Five £12

Isle of Wight Blue

*Queen Bower Dairy. Soft, blue veined cheese. Pasteurised with natural rind.*

Barkham Blue

*Two Hoots Dairy, Hampshire. Rich blue taste, smooth buttery texture.*

Charlton

*Home Farm, Goodwood. Creamy, firm textured farmhouse cheese.*

Katherine

*White Lake, Somerset. Unpasteurised Goats cheese washed in Somerset Cider Brandy, soft texture, strong flavour.*

Bath Soft

*Bath, originating from early 1800's recipe. Creamy, soft, full flavoured.*

## Our Suppliers

We pride ourselves on buying great quality ingredients from local suppliers; who themselves produce or source food from the land, sea and skies of Sussex.

**Brighton & Newhaven Fish** have a small fleet of day boats running out of Shoreham and Brighton harbours and we've named those hardy little vessels throughout our menu.

Our Beef is sourced from the free roaming herds of old English Longhorns at **Knepp Castle** or the russet red Sussex herd of **Goodwood Estate**. Occasionally we'll have beautiful cheese from the same cattle; grazing on the prime grassland around Goodwood Home Farm. **Garlic Wood Farm** of Shipley, West Sussex, provides us with free-range Gloucester Old Spot Pork and other quality meats; Jack & Jessica Smallman of **South Downs Venison & Game** provide first class wild meats; whilst Charlie & Sarah of **Southview Farm** own one of the few dairy farms in West Sussex still processing milk from its own herd. Year round we receive free range eggs from Nick at **Hallgate Farm** and seasonally, local Asparagus too. Even our tomatoes have a little heritage; being grown by **Nutbourne Nursery** who have specialised in insecticide free vine tomatoes, since 1979.