Sunday Lunch Menu

For the Table

House baked bread & South Downs butter £3.5 | Perelló olives £4 |
Anchovy toasts with heirloom tomatoes & black olive £6

Starters

Fritto misto - Lemon aioli £7
Moules marinière - fresh bread £7.5
Karaage fried chicken - kefir lime mayonnaise - house pickles £8.5
Heritage beetroot - Golden cross goats cheese - candied walnut £8

Mains

Aged beef sirloin £17
Herb roasted chicken £16
Roast of the day - see specials
Seasonal Wellington *(vg)* £16

All served with
Roast potatoes - Yorkshire pudding - glazed carrots - creamed leeks with wholegrain mustard - red wine gravy

Sides £5
Truffled cauliflower cheese | Seasonal green veg

Desserts

Chocolate orange marquise - crème fraîche ice cream £7

Warm cookie dough - clotted cream ice cream - dulce de leche £7

BackYard affogato £5

Please make a member of the team aware of any allergies. We will make every effort to accommodate your dietary needs, but run an open kitchen so cannot guarantee that any item will be 100% allergen free.