SUNDAY MENU

ROWS &VINE

*This is a sample menu and may be subject to change through the season

BITES

Mixed selection of bread, South Downsbutter, rapeseed oil, Ditchling Verjuice (veo)Add homemade bacon butter1.5Add homemade maple butter (v)1.5	5
Salt & pepper peanuts and cashews (ve)	4
Sicilian Nocellara olives (ve)	4
Bangin' Beef Biltong	5.5
SMALL PLATES	
Salmon Gravadlax, rocket, gremolata, lemon (small or large portion available)	small 9.5 large 16
Heritage tomato, chickpea and basil salad	9.5
ROASTS	
Roasted vegetable tarte tatin (ve)	18
Roast sirloin of beef	22.5
Slow roasted pork belly	19
Chicken supreme	21
We offer a smaller portion roast for half the price, please ask your server.	

ALL ROASTS SERVED WITH:	
Crispy roast potatoes (ve)	
Yorkshire Pudding (v)	
Maple glazed carrots (ve)	
Cauliflower cheese (v)	
Seasonal greens (ve)	
Butternut squash purée (ve)	
Roasted shallots (ve)	
Homemade meat gravy	
Vegan gravy (ve)	
OPTIONAL EXTRAS:	
Honey mustard sausages, crispy onions	4
Apricot & herb stuffing (ve)	3.5
Extra portion of roast potatoes	4

SOMETHING FOR AFTER

Local cheese board, crackers, chutney (v)	16
Daily specials - please ask your server	8

((v) Vegetarian (ve) Vegan (veo) Vegan Option on request | Detailed allergen information available from staff OurView price 10% off as listed | Please be advised we are a cashless restaurant It is advised you pre book a taxi if necessary, Station Taxis 01444 410410 VAT included | A discretionary 10% service charge is added to all bills

As much as possible we champion local suppliers such as The Cheeseman (Brighton), Mac's Farm (Ditchling), Coburn & Baker (Brighton), Boho Gelato (Brighton)