

# SUNDAY MENU



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

## BITES

Mixed selection of bread, South Downs butter, rapeseed oil, Ditchling Verjuice (veo)	5
Add homemade bacon butter	1.5
Add homemade maple butter (v)	1.5
Salt & pepper peanuts and cashews (ve)	4
Sicilian Nocellara olives (ve)	4
Bangin' Beef Biltong	5.5

## SMALL PLATES

Brighton Gin cured salmon tartare, dill mayo, tonic gel, soda bread crumb	9.5
Grilled vegetable, beetroot pesto, pearl couscous, dukkah (ve)	9.5

## ROASTS

Roast striploin of beef with slow cooked pulled brisket	22.5
Slow roasted pork belly	19
Chicken, caramelised onion & sage ballotine	22
Sweet potato, sunflower seed, spinach & Sheesh loaf (ve)	18

## ALL ROASTS SERVED WITH:

Rosemary, sage, garlic roast potatoes (ve)
Yorkshire Pudding (v)
Maple glazed parsnips & carrots (ve)
Cauliflower cheese, herb crumb (v)
Seasonal greens (ve)
Butternut squash purée (ve)
Braised red cabbage (ve)
Homemade meat gravy
Vegan gravy (ve)

## OPTIONAL EXTRAS:

Local sourdough & cranberry stuffing balls (ve)	4
Slow cooked pulled brisket in a Yorkshire pudding	6
Extra portion of roast potatoes	4

((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)