

SUNDAY MENU

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

SMALL BITES

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

SOMETHING TO START

Black treacle cured salmon, artichoke	10
Breaded mozzarella, smokey tomato sauce (v)	10

ROASTS

Roast striploin of beef with slow cooked pulled brisket	22.5
Slow roasted pork belly	21
Garlic, lemon & herb chicken supreme	22
Harissa spiced aubergine (ve)	18

ALL ROASTS SERVED WITH:

Rosemary, 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) Comes as standard with any vegetarian/vegan roast

OPTIONAL EXTRAS:

Local sourdough & cranberry stuffing balls (ve)	3.5
Pigs in blankets, honey mustard	4
Slow cooked pulled brisket in Yorkshire pudding	6
Extra potatoe portion (ve)	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