

SAMPLE SUNDAY LUNCH MENU 2018

Food orders taken from 12.00 noon – 2.00pm

For reservations please ring 01424 838282

WHILE CHEF PREPARES YOUR MEAL

**** suitable for vegans**

Mediterranean bread with extra virgin olive oil & balsamic vinegar (V) £3.00 **

A bowl of Mistoliva mixed olives (V) £3.00 **

A basket of freshly baked Artisan Bread (V) £2.50 **

Garlic bread slices (3 slices) (V) £3.00

STARTERS

Home made cream of Tomato & roasted pepper soup with croutons & Artisan bread (V) £5.50

Trio of fish: Smoked salmon, smoked trout & crayfish platter served on mixed leaves with Marie Rose sauce, lemon wedges and granary bread & butter £7.95

Butterfly breaded King prawns served with a sweet chilli dipping sauce £6.95

Grilled goat's cheese, crispy bacon, beetroot & toasted pine nuts drizzled with a white balsamic & fig dressing £7.95

Tempura battered vegetables on a bed of leaves & drizzled with a sweet chilli sauce (V) £6.95 **

Chef's chicken liver & cognac pate served with granary toast and an onion & caraway seed Chutney £6.95

MAIN COURSES

ROAST Aberdeen Angus topside or beef with Yorkshire pudding, Maris Piper roast potatoes, fresh seasonal vegetables and beef gravy £11.95

ROAST loin of pork with crackling, apricot & sage stuffing, Yorkshire pudding Maris Piper roast potatoes, seasonal vegetables and cider & sage gravy £11.95

ROAST "Southdown" leg of lamb with mint sauce, Yorkshire pudding, Maris Piper roast potatoes, fresh seasonal vegetables and red wine, redcurrant and rosemary gravy £11.95

Homemade Lamb & mint pie made with short crust pastry, served with a selection of fresh seasonal vegetables, potatoes and lamb gravy £12.95

Sussex Smokie. Smoked haddock in a Mushroom, wholegrain mustard, white wine and cheese sauce with a crunchy crisp top with melted cheese, served with fresh seasonal vegetables and potatoes of your choice £14.95

Deep fried whole tail Scampi served with a dressed salad and chunky chips £11.95

Fresh fillet of cod in homemade beer batter, served with house chips, minted peas, lemon wedges and tartare sauce £12.95

Home made chicken tikka masala served on a bed of basmati rice and accompanied by a poppadum and mango chutney £12.95

VEGETARIAN MAIN COURSES

ROAST mushroom, sweet potato, sun-dried tomato, pumpkin seed & pine nut patties served with a tomato & chilli sauce, with butter roast potatoes and fresh seasonal vegetables £11.95 **

Brie & beetroot tart made with a chive & thyme pastry served with fresh seasonal vegetables & new potatoes £11.95

Butternut squash, Spinach & Stilton risotto served with garlic bread slices, a fresh dressed salad and Parmesan shavings £10.95

Mixed bean and vegetable chilli served on a bed of Basmati rice £9.95 **

Mixed bean, pea, chickpea & Stilton burger with a walnut crumb crust served in a Brioche bun with gourmet relish, Monterey Jack cheese, dressed salad & chunky chips £12.95

PLEASE SEE THE BLACKBOARD SPECIALS MENU