



Sparkling Sunday Lunch

£29.50 two courses / £34 three courses

Soup of the day, with crusty roll 560Kcal average

Chef's starter

Hay smoked burrata, Isle of Wight tomato panzanella 382kcal

Twice baked blue cheese soufflé, heritage beetroot salad 623kcal

Braised crispy pig cheeks, stone fruit ketchup 486kcal

Wood smoked topside of English beef, Yorkshire pudding, horseradish sauce, red wine gravy 582kcal

Cured pork loin, crackling, Yorkshire pudding, pickled apple relish, red wine gravy 798kcal

Red lentil vegetable wellington, Yorkshire pudding, vegan gravy 809kcal

All served with garlic and rosemary roasted potatoes, root vegetables, braised red cabbage and a side of seasonal greens 569kcal

Pan fried chicken supreme, watercress, wild mushroom, smoked new potatoes 775kcal

Hand pressed beef burger, two 4oz beef patties, sourdough bun, crisp lettuce, beef tomato, Applewood smoked cheddar, served with tomato relish, sea salted fries 1185Kcal

Moving Mountains vegan burger, sourdough bun, crisp lettuce, beef tomato, Applewood smoked cheddar, served with tomato relish, sea salted fries 906Kcal

Thwaites beer battered haddock, crushed peas, hand cut chips, homemade tartar sauce 1260Kcal

Seasonal vegetarian risotto, chef's garnish 560kcal

Seasonal fruit crumble, biscuit crumb, Jude's vanilla ice cream 540kcal average

Summer berry Eton mess, Chantilly cream, crushed meringue 366kcal

Chef's dessert of the day

Grilled fruit tart, set custard, citrus mascarpone cream 704kcal

Locally sourced cheeses served with stone fruit jam, grapes, crackers, toasted charcoal bread 461kcal

Please choose **one** of the following cheeses

Barkham Blue 304kcal Tunworth 157kcal Sussex Charmer Cheddar 307kcal

£5 supplement per additional cheese