



## SUNDAY SAMPLE MENU

### ENGLISH SPARKLING WINE

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £11

Rathfinny, Rosé Brut, East Sussex 2017 £12

Olives £4.95

Sourdough bread, butter, pork spread £4.95

### STARTERS

Charcuterie board, home pickles, sourdough £9.95 / £18.95

Roasted cauliflower soup, Comté cheese croute £7.95

Wild mushroom parfait, caraway crisps, citrus gel, truffle £9.95

Prawn and cured trout coconut cocktail, mango puree, granola, crouton £9.95

Seared scallops, smoked haddock chowder, baby leaves, sourdough £15.95

Pulled pork rib, serrano ham and Manchego croquettes, apple and fennel slaw, saffron aioli £10.50

Mussels, white wine, garlic butter, shallots, herbs, sourdough £11.50

Dusted squid, tartare sauce, apple and fennel coleslaw, lemon £9.95

### MAINS

Roast Bedfordshire Sirloin beef [medium rare], Yorkshire pudding\* £24.95

Pork belly, burnt apple sauce, crackling\* £18.95

Roasted free range stuffed chicken, redcurrant jelly\* £18.95

Marinated roast lamb leg, mint sauce\* £22.95

\*All roasts are accompanied by roast potatoes, creamy savoy cabbage, glazed carrots, green beans & gravy

Harissa roasted cauliflower, fennel, pomegranate, yogurt, dukkah £18.50

Rebellion beer battered haddock, peas, tartare sauce, fries £18.45

Miso glazed cod, seaweed, pickled mooli, vermicelli, dashi, wasabi crumb £22.95

Butternut squash pithivier, wild mushroom, pea & leek fricassee, grilled king oyster £18.50

"Caprese salad" goats cheese, heritage tomatoes, basil, tomato gel, balsamic, black garlic £16.45

Mussels, white wine, garlic butter, shallots, herbs, sourdough, fries £20.95

### SIDES

Fries £3.80

Cauliflower and leek gratin, camembert cheese £6.30

Glazed tenderstem broccoli with almonds, ginger and soy £4.50

Dauphinoise potatoes £4.50