



## 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

Asparagus, spinach & sorrel soup, poached egg, asparagus spears £7.95

Scallops, beef tomato, nduja, garlic puree £15.95

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

Prawn and cod fishcake, wild garlic & fennel remoulade, pickles £10.95

Smoked ham hock terrine, rhubarb, pistachios, sourdough crouton £10.95

Duck liver parfait, blackberry gel, toasted brioche, mulled wine figs £11.95

Dill cured salmon, pickles, toasted rye bread, cucumber ketchup, horseradish crème fraiche £10.95

Moules Mariniere, shallots & leek, sourdough £10.95

### Mains

\*All roasts are accompanied by roast potatoes, creamy savoy cabbage,  
roasted carrots, greens & gravy

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

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

Salt baked celeriac, spelt, chive beurre Blanc, parmesan, wild mushrooms (v) £19.50

Roasted monkfish tail, crushed Jerusalem artichokes, charred leeks, champagne velouté £26.95

### Sides

Fries £3.80

Cauliflower with camembert cheese £6.30

Glazed tenderstem broccoli with almonds, ginger and soy £4.50

Dauphinoise potatoes £4.50

Red wine braised cabbage £4.25

**Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.**

(v) Vegetarian (vg) Vegan. Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free.

An optional 10% gratuity will be added to your bill. All staff gratuities go directly to the staff. Thank you