

Sample Sunday Roast Menu – Spring Time

Starters:

- Cream of Asparagus Soup w Bread & Butter £5.50
- Salmon & Dill Fishcakes w Rocket & Lime Mayonnaise £7.50
- Pan Seared Chicken Livers w Bacon, Rocket & Berry Vinaigrette £7.50
- Garlic & Parsley Gnocchi w Balsamic Roast Beetroot, 'Barkham Blue' Cheese & Maple Walnuts £7.50
- Sussex Smokie: Baked Smoked Haddock in Smoked ' Goodweald' Cheddar Sauce w Toast & Rocket £7.50

Lunches:

- Panko Halloumi Salad w Harissa Dressed Leaves, Lime Aioli & Beetroot Salsa £12.50
- Wild Mushroom Risotto w Truffle Oil, Rocket, Parmesan & Toasted Seeds £13.00
- Roast Chicken Caesar Salad w Crispy Bacon, Anchovies & a Soft Boiled Egg £13.50
- Pan Seared Filet of Scottish Salmon w Caper Crushed Potatoes, Wilted Spinach & Hollandaise Sauce £14.50

Yeoman Roasts: £14.50

*All Yeoman Roasts served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Red Wine Gravy
Homemade Gluten Free Gravy is available on request.*

- Sussex Leg of Lamb (**£16.50**)
- Free Range Local Chicken w Bread Sauce
- Sussex Wild Venison Haunch
- Topside of Beef
- Slow Roast, Pulled Shoulder of Sussex Pork

Vegetarian Roasts: £13.00

*All Vegetarian Roasts served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Port Gravy
Homemade Gluten Free Gravy is available on request.*

- Roast Butternut Squash, Feta, Oregano, Olive & Red Pepper Wellington
- Roast Sweet Potato, Lentil, Almond & Apricot Bake - *can be made vegan or gluten free on request*

Homemade Puddings: £6.50

- Dark Chocolate Brownie w Raspberry Sorbet, Mixed Berries & Chocolate Shard
- Lime & Raspberry Posset w Vanilla Shortbread & Berry Compote
- Strawberry Eton Mess w Chantilly Cream, Vanilla Meringues, Strawberries & Almonds
- Roast Plum, Apple & Pear Crumble w Vanilla Ice-Cream - *can be made vegan or gluten free on request*
- Selection of Local Ice-Creams w Berries & Chocolate Shard £5.50
- Cheese Board of Local Artisan Cheese, Chutney, Celery, Biscuits & Bread £9.50