



SUNDAY ROAST MENU

All of our roasts are served with fluffy roast potatoes, a Yorkshire pudding, head chef Viktor's choice of seasonal vegetables, gravy and cauliflower cheese to share.

BEEF: Striploin of Sussex beef, marinated in soy for 24 hours, served perfectly pink, unless requested otherwise. **£15**

PORK: Slowly braised, then roasted, pressed pork belly. Served with crispy crackling. **£14.50**

LAMB: A slow roasted lamb shank, marinated in yoghurt and tandoori spices for 24 hours, which falls off the bone. **£14**

CHICKEN: Roasted chicken supreme (breast and wing) marinated in garlic, salt and pepper. **£14**

VEGGIE: A slice of puff pastry wellington, layered with Duxelles mushrooms, then packed with halloumi cheese, portobello mushroom, and shallots. **£14**

VEGAN: A slice of cashew & almond nut roast, mixed with butternut squash, quinoa and carrot. **£13**

KIDS PORTIONS: All of the above are available in smaller portions for Under 13's. This is not available for adults. **£8**

All of the above options, apart from the Veggie Wellington can be made gluten free upon request.

EXTRAS: Pigs in Blankets. **£3.**

DESSERTS

CHOCOLATE BROWNIE: with hot choccy sauce and salted caramel ice cream. **£7**

CRUMBLE: Upside down apple and cranberry crumble, served with custard. **£7**

PROFITEROLES: filled with cream and covered in chocolate sauce. **£7**

CHEESE BOARD: Mild cheddar, brie and Brighton Blue. With crackers, grapes, walnuts and an apple chutney. **£8**

Sauces available: Mint, Horseradish, Cranberry, Apple, Wholegrain Mustard, English Mustard