



Sunday Menu
Two courses £37
Three courses £45

STARTERS

Pear, blue cheese dressing, winter green & walnut salad
Pork terrine, pickle salad
Market Garden agrodolce, crispy capers, sourdough cracker

MAINS

Roast: *Knepp* dry-aged rump roast, or, Pork porcetta
w/ beef fat roast potatoes, Yorkshire pudding, seasonal greens, horseradish & gravy

Westcombe ricotta agnolotti, walnut & brown butter sauce

Celeriac steak, seasonal greens, wild mushroom & green peppercorn sauce

SIDES:

Proper chips, aioli 5
Braised red cabbage 5
Roast Jerusalem artichoke, parmesan DOP 5

DESERTS

Chocolate cremaux, quince meat, brandy cream
Sussex pond pudding, pouring cream
Mulled wine poached pear, creme Chantilly meringue

(v) – Vegetarian, (vga) Vegan upon request (gfa) Gluten free available
If you have any allergies or dietary requirements please speak to a member of staff who will be happy to help.

A 10% discretionary service charge will be addese to your bill. 100% of tips go to our team.
Card & contactless payments only — thank you for understanding.