



# Fathers Day Menu



## Two Course Minimum

2 course roast menu £28.20

3 course roast menu £35.95

## Starters

### **Soup of The Day (v)**

*Served with fresh artisan baguette & chefs garnish  
(Bread delivered daily by Fellow's of Ardingly)*

### **Teriyaki Pork Belly**

*Served with tempura tender stem broccoli & pak choi, topped with  
toasted cashew nuts & sesame seeds*

### **Baked Camembert (v)**

*Drizzled with honey. Served with onion marmalade,  
cranberry sauce & crusty bread*

### **Traditional Sussex Smokie**

*Smoked haddock, salmon & buttered leeks, cooked in a mornay  
sauce with a Sussex aged cheddar & parmesan crust, served with  
toasted artisan baguette*

### **Sussex Coast Salt & Pepper Squid**

*Served with chilli, lime & coriander mayonnaise, rocket salad  
& a fresh lime wedge  
(Caught & delivered from Brighton & Newhaven Markets)*

### **Oak Smoked Salmon & Prawn Cocktail**

*Tossed in a marie rose sauce, served on a bed of iceberg lettuce with  
pickled cucumber, lemon & dill jelly, avocado mousse & rye bread  
(Freshly delivered from Brighton & Newhaven fish markets)*

### **Confit of Oriental Crispy Duck Salad**

*Slow cooked confit duck served on a salad of spring onions, baby  
gem lettuce, cucumber & red peppers, tossed in a hoisin & plum  
sauce, topped with toasted sesame seeds*

### **Breaded Halloumi (ve)**

*Vegan halloumi made from coconut oil.  
Served with a sweet chilli sauce & a tomato, rocket,  
onion & caper salad*

If you have a food allergy/intolerance or special dietary requirement,  
please speak to a member of staff about the ingredients in your food  
when placing your food order. Thank you.

# Sunday Roasts

## **Roast Sirloin of Sussex Beef**

*A 28 day aged sirloin served with a Yorkshire pudding  
& a rich gravy  
(From Woodhouse Butchers Haywards Heath)*

## **Roast Loin of Sussex Pork**

*With a Yorkshire pudding, pork, sage & onion stuffing,  
crackling & rich gravy  
(From Field Place Farm, Bolney)*

## **Roast Leg of Sussex Lamb**

*Served with a Yorkshire pudding, pork, sage & onion stuffing  
& a rich gravy  
(From Prinkle Farm, Heathfield)*

## **Sussex Free Range Half Roast Chicken**

*Served with a Yorkshire pudding, pork, sage & onion stuffing  
& a rich gravy  
(From Blakes of Brighton)*

## **Four Cheese, Spinach & Sweet Potato Wellington (v)**

*Served with red pepper puree, sautéed new potatoes, tomato & caper salsa  
& sautéed green beans*

## **Pan Fried Sea Bass**

*With crayfish & dill crushed new potatoes, a shellfish bisque,  
wild garlic & parsley oil & a side of vegetables  
(Freshly delivered from Brighton & Newhaven fish markets)*

## **Roasted Cauliflower Steak (ve)**

*With a spiced date puree, sauteed new potatoes, roasted cherry  
tomatoes, golden tofu, sultana dressing & toasted cashew nuts*

## **Extra crackling & gravy available for all roasts**

**All roasts are served with:**

**Duck fat roast potatoes, sweet potato, apple  
or cauliflower puree, a honey roasted parsnip & carrot  
& side dishes  
of cauliflower cheese  
& seasonal market vegetables**

**All staff share the gratuities kindly given**

(A discretionary 10% service charge will be added to tables of 8 or more)  
We do not knowingly serve GM food. Our kitchen is in contact with nuts, shellfish  
& Gluten.



# Desserts



## **Banoffee Pie**

*Classic banoffee pie on a biscuit base, topped with a chocolate shard & served with honeycomb ice cream, caramelised banana & chocolate soil*

## **Eton Mess**

*Raspberry infused meringue, Chantilly cream, mixed berries, strawberry ice cream & berry gel*

## **Salted Caramel Sticky Toffee Pudding**

*Served with warm toffee sauce, topped with toffee fudge, honeycomb & white chocolate ice cream*

## **Chocolate Craquelin Choux Buns**

*Choux buns filled with chocolate cream, topped with chocolate ganache & served with hazelnut praline, raspberry gel & white chocolate ice cream*

## **White Chocolate & Lemon Meringue Roulade**

*Layers of rolled sponge with white chocolate mousse, lemon curd & crushed meringue, served with lemon curd & raspberry sorbet*

## **Salted Caramel Sticky Toffee & Honeycomb Ice Cream Sundae**

*Warm sticky toffee pieces & crushed honeycomb, served with vanilla & honeycomb ice cream, drizzled with toffee sauce & topped with chantilly cream*

## **Farmhouse Dairy Ice Cream (3 Scoops)**

*vanilla / chocolate / honeycomb / salted caramel / strawberry / white chocolate  
with ginger crumble, mixed berries and raspberry gel served on the side*

## **Bennetts Farm Sorbet (3 Scoops)**

*raspberry / lemon / passionfruit  
with ginger crumble, mixed berries and raspberry gel served on the side  
(ve) without the crumble, please let your server know*

## Coffee from £2.85

**Fresh filter coffee / americano / macchiato  
cappuccino / latte / espresso / flat white / mocha**

## Tea from £2.85

**English tea & a selection of herbal teas**

## Liqueur Coffees from £7.05

**Irish (Jameson Whiskey) / Calypso (Tia Maria)  
Seville (Cointreau) / Baileys Coffee**

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£2 p/p cakeage charge may be added