



SUNDAY LUNCH MENU

STARTERS

ROAST DELICA PUMPKIN (VEGAN) £10.50
COCONUT YOGHURT, DUKKHA, PUMPKIN SEEDS AND SOFT HERBS
(SE, NUTS)

GRILLED SOUTH COAST SCALLOPS £10.50
GREEN APPLE PUREE, CHICKEN VELOUTÉ, CRISPY SHALLOT, APPLE SALAD
(MOL, D, SUL, G)

CITRUS CURED SALMON £15.50
AVOCADO, GRAPEFRUIT, CAVIAR, DILL, LEMON CRÈME FRAICHE, EVO
(F, D)

BEEF SHORT RIB CROQUETTES £15.50
FERMENTED CHILLI CRÈME, PICKLED LEBANESE CUCUMBER, CORIANDER
(D, E, G, SUL, MU)

SIDES

ALL SIDES £4.50

ROASTED CAULIFLOWER CHEESE

ROASTED POTATOES

GRAVY

SEASONAL VEGETABLES

MAINS

ROAST SURREY HILLS SIRLOIN £22.50
SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, GRAVY
(D, E, G, SUL)

GRILLED WHOLE POUSSIN £22.50
SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, TARRAGON-LEMON GRAVY
(D, E, G, SUL)

ROAST LOIN OF KENTISH PORK £22.50
SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, BURNT APPLE PUREE,
CRACKLING, TARRAGON-LEMON GRAVY
(D, E, G, SUL)

MIXED ROAST PLATTER (3) £28.50
SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE PUDDING, GRAVY
(D, E, G)

ROAST SOUTH COAST COD £22.50
TARTAR BEURRE BLANC, SEASONAL VEGETABLES, RATTE POTATOES
(F, SUL, D)

HARISSA ROASTED CAULIFLOWER (VEGAN) £19.50
SEASONAL VEGETABLES, ROAST POTATOES, VEGAN YORKSHIRE PUDDING, ROASTING JUICES
(G)

MISO-SOY HISPI CABBAGE (VEGAN) £19.50
TARKA DHAL, KASHMIRI CHILLI, ROASTED CASHEW NUTS, MUSTARD SEEDS, CORIANDER,
CRISPY CABBAGE, PARATHA BREAD
(S, NUTS, MU)

SEASONAL VEGETABLES:
ROASTED POTATOES (D), CRACKLING (D), CRACKLING (D)

KOSCOFF ONION (D), GLAZED CARROTS (D),
GRILLED HISPI CABBAGE(D, S)
TENDER STEM BROCCOLI (D)

PLEASE LET A MEMBER OF STAFF KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS