

# SUNDAY MENU

SERVED FROM 12-5PM

## LIGHT BITES

GRILLED GARLIC CIABATTA 3.50 V  
HOME MADE HUMMUS WITH PITTA BREAD 4.50 VG/DF  
GRILLED CHEESEY GARLIC CIABATTA 4.50 V  
MARINATED OLIVES 4.00 VG/GF/DF

## APPETISERS

HOME MADE SOUP OF THE DAY with ciabatta and butter 6.00 V (GF roll available)  
HOME MADE SMOKED MACKEREL AND HORSERADISH PATE, crostini, pickled radish and cucumber 7.50  
CHICKEN WINGS OF FIRE, with sour cream dip and garnish 6.50 GF  
TRADITIONAL KING PRAWN COCKTAIL, marie rose sauce, crisp lettuce, baked ciabatta 7.50 DF  
SMOKED DUCK BREAST, pomegranate molasses, watercress and tomato salad 7.50 GF  
BAKED CAMEMBERT, infused with garlic and rosemary, served with red onion marmalade and crostini 10.50 V  
(Ideal for 2 to share)  
BRUSCHETTA, Mozarella, fresh tomato, red onion, fresh pesto, balsamic glaze 6.50 V

## TODAYS ROASTS

RIB OF BEEF 16.00  
LOIN OF PORK with stuffing 14.00  
BREAST OF CHICKEN with stuffing 14.00  
NUT WELLINGTON 14.00 V

All roasts are served with seasonal vegetables, roast potatoes and Yorkshire pudding

ADD A PORTION OF CAULIFLOWER CHEESE FOR 2.50

## OTHER MAIN MEALS TODAY

HOME MADE CHAR GRILLED CAJUN SPICED BEEFBURGER WITH CHEESE 14.50  
Served in a toasted brioche bun, with lettuce tomato, red onion, smokey sauce, house chips and slaw  
HONEY AND MUSTARD GLAZED HAM, local eggs and house chips 13.00 GF/DF  
HARVEYS BEER BATTERED COD, house chips, mushy peas, pickled gherkin and tartare sauce 14.00 DF/(GF on request only)  
WHOLETAIL BREADED SCAMPI, house chips, salad garnish and tartare sauce 13.30  
SPICED FALAFEL BURGER 14.00 VG/DF  
Served in a toasted brioche bun, with lettuce, tomato, red onion, lemon vegan mayo, house chips and vegan slaw  
HOME MADE VEGETABLE LASAGNE, with garlic ciabatta 13.50 V

### SUMMER SALADS

CHICKEN CEASAR SALAD, bacon, croutons, lettuce, parmesan shavings dressing 13.00

BREADED CRISPY HALLOUMI SALAD, sun blush tomato, pine nuts, dressed leaves 13.00 GF/V

### CHILDRENS OPTIONS

Small Roasts, with vegetables 6.50

Wholetail scampi, chips and peas 6.00 DF

Fish fingers, chips and beans 6.00 DF

Fish and chips with peas 6.00 GF/DF

Mac Cheese with garlic ciabatta 6.00 V

Chicken fillet goujons, chips and beans 6.00 GF/DF

### DESSERTS

HOME MADE LEMON,RASPBERRY AND PISTACHIO MOUSSE 6.50 GF/V/DF

BANOFFI PIE 6.50 V

STICKY TOFFEE PUDDING, caramel sauce and vanilla ice cream 6.50 GF/V

DARK CHOCOLATE BROWNIE, chocolate sauce, salted caramel ice cream 6.50 GF/V

WHITE CHOCOLATE AND BAILEYS CHEESECAKE 6.50 V

CHEESEBOARD, Brighton blue, mature Cheddar, French Brie, crackers, chutney, apple 7.50pp V

LOCAL ICE CREAMS, vanilla, strawberry, chocolate, pistachio GF/V 1.75 scoop

SORBETS, lemon or raspberry GF/DF/VG 1.75 scoop