

## Sunday Menu

### NIBBLES

Nocellara olives	4.0
French bread with salted butter	4.0

### STARTERS

Burrata, roasted Delica pumpkin, pumpkin seed pesto (v)	9.5
Honey glazed mackerel fillet, ricotta, English garden peas, mint	10.0
Coal grilled chicken thigh, XO sauce, crispy hash brown, smoked beef	10.5
Sussex squid & chorizo bolognese, aged parmesan	12.0
BBQ glazed quail breast, burnt sweet corn	10.0
Burnt aubergine & smoked puree, pomegranate, mint (vg)	9.0/13.0
Miso glazed smoked almond & sesame tofu, rainbow radish, shiso (vg)	9.5
Grilled octopus, sambal, preserved lemon, Japanese leek, black rice	15.0/29.0
Green peppercorn & cannellini bean, pig cheek cassoulet	10.0

### ROASTS

*All our Sunday roasts are served with Yorkshire pudding, roast potatoes, seasonal greens, roasted root vegetables, rosemary roasted carrots & red wine gravy*

Roasted butternut squash, quinoa & lentil Pitivier, vegetarian gravy (vg)	16.0
Half a roasted crown of Norfolk chicken, stuffing	17.0
Grilled rump of lamb, mint sauce	23.0
21-day aged rump of beef, horseradish sauce	21.0
Slow-cooked pork belly, Bramley apple sauce	17.0
Paradise mixed roast (beef, chicken, pork)	23.0
500g Aged T bone steak	48.0
Barbary duck breast	21.0

### MAINS

Pan-fried grey mullet fillet, warm tartare sauce, pave potatoes, Patti pans, samphire	21.0
Parmesan polenta, burnt onion, bbq cauliflower, truffle cashew pesto (v)	17.0
Pan-fried salmon, N'duja, lilliput capers, cucumber, chive, vichyssoise	18.0

### SIDES (All 4.5)

Cauliflower cheese | Roast potatoes | Buttered season greens | Rosemary roasted carrots