

SUNDAY LUNCH

STARTERS

FLATBREAD AND DIPS [GFA][VGA] rose harrissa yoghurt, pesto, chimichurri	£8
BREAD AND OLIVES [GFA][VGA] toasted sage, onion and sesame bread, marinated olives	£9
PULLED SHORT RIB AND BRISKET [GFA] brioche croute, parmesan, crispy onions	£12
PAN-FRIED KING SCALLOPS [GF] garlic butter, sauteed samphire, chilli threads	£14
HALLOUMI FRIES [GF][V] sweet chilli dip	£8
SOUP OF THE DAY [GFA][VGA] please ask your server for details	£7
SPICED FRIED CAULIFLOWER [GF][VG] coconut and herb sauce, fresh chillies	£8

MAINS

SMASH BURGER baby gem lettuce, tomato, onion, mature cheddar cheese, mustard mayonnaise, fries	£17
GARLIC CHICKEN THIGHS [GF] served in a skillet, garlic and cream sauce, shallots, served with sticky rice or fries	£19
TUNA STEAK [GF] sticky rice, honey and garlic glaze, asian salad	£24
CAULIFLOWER STEAK [GF][VG] marinated in coriander oil and served with chimmichurri, mixed peppers, sticky rice or fries	£17

SIDES

CREAMED SPINACH [GF][V]	£5
PORTOBELLO MUSHROOMS [GF][VG]	£5
BROCCOLI, GARLIC BUTTER [GF][VGA]	£5
MAC AND CHEESE [GF][V]	£5
ASIAN SLAW, SOY MAYONNAISE [GF][VG]	£5

STEAKS

served with beef dripping chips [add £1.50] or fries, cherry tomatoes and your choice of sauce [ALL GF]

7OZ SLICED SIRLOIN recommended medium rare	£26
12OZ RUMP recommended medium rare	£29
12OZ RIBEYE recommended medium	£32
8OZ FILLET recommended rare	£36

STEAK SAUCES [GFA]

peppercorn, house cafe de Paris, Brighton blue cheese, red wine jus, garlic butter, chimichurri

ROASTS [ALL GFA]

served with roast potatoes, roasted carrots, parsnip puree broccoli, cauliflower cheese, Yorkshire pudding, jus

COMBO ROAST two meats of your choice	£26
RUMP OF BEEF served pink	£21
PORK LOIN AND CRACKLING	£21
SUPREME OF CHICKEN	£21
SQUASH AND LENTIL WELLINGTON [VG]	£17

3 MEAT SHARER FOR 2 [GFA]

beef, pork, chicken served with roast potatoes, roasted carrots, parsnip puree broccoli, cauliflower cheese, two Yorkshire puddings and unlimited jus

£59

SHARING BEEF WELLINGTON FOR 2

served with roast potatoes, roasted carrots, parsnip puree broccoli, cauliflower cheese, red wine jus [served pink] [please allow 25 minutes cooking time]

£59