
Winter Sunday Lunch Menu

Starters

Cumin spiced cauliflower & lentil soup
Pork & green peppercorn pie, Stilton pear salad
Smoked haddock fishcake, celeriac remoulade

Main Courses

Roast pheasant, red cabbage, roast potatoes, bread sauce
Bream, Jerusalem artichoke, butter beans, rocket
Pumpkin risotto, sage fritter, pine nuts (v)
Roast of the Day, seasonal vegetables, roast potatoes, red wine gravy

Side Orders £3.5

Braised spiced red cabbage | sprouts & bacon | chilli & garlic tenderstem |
Bombay potatoes | dauphinoise potatoes | hand-cut chips | skinny fries

Desserts

Bakewell & quince tart, salted caramel sauce, clotted cream
Iced coffee parfait, mandarin sorbet
Chocolate mousse
A selection of homemade sorbets & ice cream
A selection of cheeses with our seasonal chutney & artisan biscuits (supplement £5)

Coffee & Tea £3.5

'Sussex Barn' ground cafetière coffee or Camellia's tea, with chocolates

3 Courses £35 | 2 Courses £30

Hotel guests on a dinner, bed & breakfast basis are entitled to a standard 3 course meal excluding side dishes, supplements or specials. All items on the menu are subject to availability. Some of our dishes may contain allergens, please ask a member of our team for advice.