

Sunday lunch

Apricot Bellini - £12

Bloody Mary - £12

Spicy Margarita - £13

Belu Water

Still/sparkling bottle with **free refills** - £2

Snacks

Almonds (ve) - £5

Olives (ve) - £5

House bread, black garlic & Olive Oil (ve) - £5

Fennel salami, kohlrabi remoulade - £10

Starters

Taramasalata, toast, chives & radish - £10

Burrata, Sussex tomato, nectarine, elderflower vinaigrette & pesto - £13.50

Pork, duck & pistachio terrine, chutney & toast - £13.50

Grilled octopus, green & red mojo, tomato - £15

Spiced brown crab on toast - £13

Roasted tomato soup, spiced yogurt- £8

Roasts & Mains

Roast Beef Rump, Yorkshire pudding, B&H - £26

Confit chicken leg, salsa verde & Yorkshire pudding - £22

Vegan leek & truffle gratin, vegan gravy (ve)- £18.5 (Yorkie optional)

1kg rib of beef, all the trimmings serves 2/3 (limited number) - £95

All roasts served with roast potatoes, yorkies, gravy, greens and carrots

Whole roast plaice, caper brown butter, salad - £21

Extra gravy - £1.50 / £3.00

Sides - £5

Beef dripping/veggie roasties

Veggies (ve)

Desserts

Miso triple chocolate brownie & salted caramel ice cream - £9.50

Hazelnut & greengage tart, Chantilly - £8.5

Chocolate mousse, plums, honeycomb - £7

Cheese

Isle of Wight Blue, Merry Wyfe of Bath or Baron Bigod £4ea or all for £10
served with chutney and biscuits



Please notify your waiter of any allergies and dietary requirements
A 12.5% discretionary service charge will be added to your bill