

Sunday lunch

01 MARCH

3 courses £29

STARTERS TO SHARE

Cured Hastings sardines, salt baked beets, chicory, dill (v)

Norfolk chickpea hummus, caraway crisp, fennel, carrot, wild sumac (pb)

Roast Jerusalem artichokes, whipped goat's curd, landcress

Lazy Baker sourdough

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ROASTS

Wood roast chicken, roast potatoes, bread sauce, gravy

Sussex reared Hampshire pork loin, chickpeas, chorizo, Alexanders

Whole roast sea bream, seashore vegetables, seaweed butter sauce

Pearl barley and mushroom nut roast, parsnip gravy (pb)

SIDES FOR THE WHOLE TABLE

Cauliflower cheese | Northiam honey roast carrots | Steamed local greens | Winter squash, wild garlic pesto

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Blood orange Bakewell tart, sourdough ice cream, for two to share (v)

Poached Kent pear, yoghurt sorbet, caramel (v*)

Olde Sussex cheese, Somerset membrillo, house crackers

Virtually all our ingredients are British, very locally sourced where possible | Please inform your server if you have any food allergies | (v) vegetarian (v*) plant based on request (pb) plant based

A discretionary service charge of 12.5% will be added to your bill. This gets fairly distributed to everyone in the team.