



SAMPLE MENU

2 Course Lunch

SUNDAY LUNCH

£24.50

STARTERS

HOMEMADE CREAM OF MUSHROOM SOUP (v)

(With garnish)

DEEP FRIED BUTTERFLY KING PRAWNS

(Served with a chilli jam)

HOT FRESH ASPARAGUS TIPS (v)

(With a lemon butter)

PORK AND CRANBERRY PÂTÉ

(Accompanied by hot toast and a red onion chutney)

CAPRESE SALAD (v)

(Freshly sliced mozzarella, tomatoes and basil)

BRICKWALL PRAWN COCKTAIL

(Royal Greenland prawns on a bed of crisp lettuce with Marie Rose sauce)

CHILLED MELON

(Served with Parma ham)

SMOKED SALMON PLATTER

(Scottish oak smoked salmon served with a salad garnish and chive cream cheese)

Gratuities at your discretion



SAMPLE MENU

3 Course Lunch

SUNDAY LUNCH

£29.50

MAINS

ROAST SIRLOIN OF SCOTTISH BEEF

(Served with Yorkshire pudding and creamed horseradish sauce)

ROAST LEG OF ROMNEY MARSH LAMB

(With mint sauce and redcurrant jelly)

ROAST LOIN OF SUSSEX PORK

(Accompanied by crackling, stuffing and apple sauce)

ROAST LOCAL TURKEY

(With stuffing and cranberry sauce)

HOMEMADE STEAK AND ALE PIE

(Topped with puff pastry)

GRILLED FILLET OF SEA BASS

(Served with a lemon butter)

SPINACH AND RICOTTA CANNELLONI (v)

(Filled pasta with rich tomato sauce and finished with white sauce and cheese)

MUSHROOM, CRANBERRY AND BRIE WELLINGTON (v)

(Puff pastry parcels filled with mushrooms, cranberry, brie, spinach and hazelnuts)

All served with fresh seasonal vegetables

A SELECTION OF SWEETS FROM THE MENU

CHOICE OF COFFEE FROM THE MENU

(£3.50 supplement)

Head Chef: ANDY FRASER



SAMPLE LUNCH SWEET MENU

Crème Brûlée

Lemon Cheesecake

Panna Cotta

Chocolate Mousse

Choice of Ice Creams

Cheese and Biscuits

£3.50

For Coffee

May we suggest a glass of Taylor's 1st Estate Port to complement your cheese or chilled Red Muscatel to complement your dessert?