

Sunday Lunch

2 Courses £28.50

3 Courses £34.50



Sunday Lunch Sample Menu

STARTERS

HOMEMADE TOMATO SOUP (GF) (v)

(With garnish)

BRICKWALL PRAWN COCKTAIL (GF)

(Served on crisp iceberg lettuce and topped with a Marie Rose sauce)

AVOCADO, TOMATO AND MOZZARELLA SALAD (v)

(Served with fresh basil vinaigrette)

SMOKED SALMON (£5 Supplement)

(Smoked salmon, with lemon and black pepper)

BRUSSELS PATE

(With caramelized onion chutney and hot toast)

DEEP FRIED BUTTERFLY KING PRAWNS (GF)

(Served with sweet chilli sauce)

OAK SMOKED CHICKEN SALAD

(Served with Waldorf salad)

CHILLED MELON (GF) (v)

(With crème de cassis)

MAINS

ROAST SIRLOIN OF SCOTTISH BEEF (Can be GF)

(Roasted Sirloin of beef with all the trimmings, Yorkshire puddings and topped with gravy)

ROAST LEG OF ROMNEY MARSH LAMB (Can be GF)

(Roasted leg of lamb served with all the trimmings, Yorkshire puddings and finished with gravy and mint sauce)

ROAST LOIN OF SUSSEX PORK (Can be GF)

(Roasted pork loin with homemade apple sauce, stuffing and gravy)

ROAST SIRLOIN OF SCOTTISH BEEF

(Served with Yorkshire pudding and a creamed horseradish sauce)

SUGAR BAKED DUCKLING (GF)

(Served with a cherry and orange sauce)

GRILLED SEA BASS (GF)

(With Café de Paris sauce)

FILLET OF SALMON (GF)

(Served with a cappers and lemon)

SPINACH AND RICOTTA CANNELLONI (v)

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

VEGETABLE LASAGNE (v)

(Sheets of pasta layered with fresh vegetables and a creamy white sauce topped with cheese)

All served with fresh seasonal vegetables