

## SUNDAY ROAST MENU

Belly Of Pork slow roasted for 12 hours	17
Sirloin Of Beef rare roasted	18
Chicken Supreme roasted with garlic and thyme	17
Sussex Leg Of Lamb slow roasted with rosemary and garlic	17
Vegan Wellington roast butternut, chestnut mushroom & puy lentils	17
Beef, Lamb & Chicken Combo three-meat roast	21
Pork, Beef, Lamb & Chicken Combo signature four-meat roast	24
<u>All roasts served with garlic &amp; herb roast potatoes, glazed beetroot and carrots, root vegetable mash, cauliflower cheese and buttered local greens</u>	
Sides	
Pigs in Blankets in a honey mustard glaze	7
Cauliflower Cheese	5
Glazed Root Vegetables	5
Pork & Cranberry Stuffing Balls	4
Buttered Greens	4
Desserts	
Chocolate Brownie served with vanilla ice cream	8
Salted Caramel Waffle served with vanilla ice cream	8
Fruit Crumble served with vanilla custard	8
Lemon & Mascarpone Cheesecake ginger snap base & berry compote	8
Spiced Sticky Toffee Pudding served with vanilla ice cream	8
Ice Cream Tub vanilla, strawberry, chocolate, salted caramel	4

## **IMPORTANT: Allergies**

Please speak to a member of staff if you have an allergy and require information about the allergens in our dishes. Please note we have taken all reasonable steps to avoid the unintentional presence of allergens. However, we cannot guarantee that products are 100 percent free from the 14 main allergens owing to cross-contamination.

The Food Standards Agency advises that the consumption of raw or less than thoroughly cooked products of animal origin, such as meat, offal, fish and shellfish, or less than thoroughly cooked burgers, increase your risk of illness. This especially applies to children, pregnant women, the elderly and those with weakened immune systems.