

EASTER MENU

SUNDAY 21 APRIL 2019

STARTERS

Celeriac soup with blue cheese,
toasted walnut and herb pesto, crispy croutons (v)

Beetroot cured salmon with dill, pickled radishes, soured cream

Crispy fried mozzarella in breadcrumbs,
roasted fennel and rocket salad, roasted tomato salsa (v)

Warm salad with bacon, mushrooms,
avocado and salad leaves, honey mustard dressing

MAIN COURSES

Roast topside of Sussex beef (Pure Sussex breed, Castle farm, Pevensey,
East Sussex) roast potatoes, Yorkshire pudding, gravy and horseradish sauce

Roast loin of Sussex pork, apple sauce,
lemon and herb stuffing, roast potatoes

Lew Howard's mushroom and garlic sausages, roast potatoes,
Yorkshire pudding (v)

Char-grilled Sussex lamb chop with wilted greens,
homemade chips, capers and herb butter

Grilled hake with crispy herb breadcrumbs, artichoke bottoms, cherry tomatoes,
anchovies, olive oil and parmesan, white bean mash

DESSERTS

Warm ginger cake, homemade lemon curd, fresh cherries and clotted cream

Ice cream sundae with blackcurrants, strawberries, marshmallows,
crushed meringue, whipped cream and vanilla ice cream

Chocolate and nut brownie, hot chocolate sauce and salted caramel ice cream

Hot cross bun and butter pudding with custard

2 COURSES £18.25 3 COURSES £23