

Nibbles

Mixed olives in
garlic & herbs
(v/vg/gf) 4.5

Rosemary foccacia,
hummus & garlic oil
(for 2) (v/vg/gfo) 4

W

The Brasserie

SUNDAY LUNCH SAMPLE MENU

Catch

of the day

Lemon sole (on the
bone) tenderstem
broccoli, lemon
shrimp butter & new
potatoes (gf) 26

Starters

Gambas crostini, chilli, garlic, cream, white wine & parsley (gfo) 13

Crispy sesame egg, miso hollandaise, ponzu spring onion (v) 9

Smoked ham hock terrine, cornichons, plum puree, piccalilli,
crostini 10

Carrot bhajis, carrot puree, spiced lentils, pickled carrot (v/vg) 9

Mains

Leg of lamb, roasted carrots, braised red cabbage, garden peas,
cauliflower cheese, roast potatoes, Yorkshire pudding (gfo) 23

Roast sirloin of beef, roasted carrots, braised red cabbage, garden
peas, cauliflower cheese, roast potatoes, Yorkshire pudding (gfo) 23

Chicken breast, roasted carrots, braised red cabbage, garden peas,
cauliflower cheese, roast potatoes, Yorkshire pudding (gfo) 20

Roasted bbq cauliflower steak, bulgar wheat tabbouleh,
salsa verdi, olive & tarragon tapenade, courgette ribbons 18

Desserts

Classic crème brûlée, raspberry curd & shortbread (v/gfo) 9

Black forest tofu cheesecake, chocolate, cherry puree,
chocolate soil, vanilla ice cream, almond tuile (v/vg/gfo/nuts) 9

Warm ginger sponge, butterscotch & clotted cream (v) 8

Sussex cheeses, seasonal chutney & biscuits (v/gfo) 11

(v) vegetarian (vg) vegan (nuts) contains nuts (gf) gluten free (gfo) gluten free option (this dish can be adapted to gluten free)

A discretionary 12.5% service charge will be added to your bill.