

The End of Year Menu

Available Friday 27th, Saturday 28th and Sunday 29th December



While You Wait

Homemade sea salt focaccia £3 pp

Citrus marinated olives £4 GF VG

(add a glass of chilled Manzanilla £7)

Starters

Roasted pumpkin and rosemary soup, seeds, herb oil (GF)(VG*) £9

Butter roasted pigeon breast, blackberries, toasted hazelnuts, game jus (GF) £11

Pigs head and chicken leg terrine, dandelion, fig and apple chutney (GF*) £10

Pan seared mackerel fillet, potato salad, crème fraîche, beetroot puree, frisée (GF) £10.50

Beetroot bruschetta, burrata, basil cress, balsamic (GF*)(VG*) £9

Mains

Sirloin of Sussex beef, chimichurri butter, roasted vine tomatoes, Koffman fries (GF) £24

12oz pork chop, garlic roasted baby potatoes, long stem broccoli, honey

& mustard glaze (GF) £20

Whole sea bream, samphire and clam butter, new potatoes, hispi cabbage (GF) £22

Homemade gnocchi, mushroom puree, pickled shejimi, Kelly's goats' cheese (GF)(V) £19

Roasted autumn squash, Roscoff onions, long-stem broccoli, vegan cheese (GF)(VG) £18

Desserts all £9

Apple and pumpkin spiced crumble, vanilla ice cream (GF*) (VG*)

Chapel House fig Bakewell tart, clotted cream, candied almonds

Chocolate orange brownie, sugared orange, orange sorbet (GF)

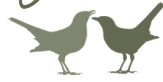
Sticky toffee pudding, toffee sauce, clotted cream



V – Vegetarian VG – Vegan GF – Gluten Free * – Available upon request

Please speak to your server prior to ordering if you have any additional dietary requirements or allergies

Sunday Roast



2 courses for £31

3 courses for £39

While You Wait

Homemade sea salt focaccia £3 pp

Citrus marinated olives £4 GF VG

(add a glass of chilled Manzanilla £7)

Starters

Roasted pumpkin and rosemary soup, seeds, herb oil GF VG*

Butter roasted pigeon breast, blackberries, toasted hazelnuts, game jus GF

Pigs head and chicken leg terrine, dandelion, fig and apple chutney GF*

Pan seared mackerel fillet, potato salad, crème fraîche, beetroot puree, frisée GF

Beetroot bruschetta, burrata, basil cress, balsamic GF* VG*

Mains

Roasted sirloin of beef GF*

Stuffed pork belly GF*

Sage & garlic roasted celeriac VG* GF*

*All of the above served with roast potatoes, cauliflower cheese, honey roast carrots, long stem broccoli,
Yorkshire pudding and gravy.*

Whole sea bream, samphire and clam butter, new potatoes, hispi cabbage GF

Desserts

Apple and pumpkin spiced crumble, vanilla ice cream GF* VG*

Chapel House fig Bakewell tart, clotted cream, candied almonds

Chocolate orange brownie, sugared orange, orange sorbet GF

Sticky toffee pudding, toffee sauce, clotted cream



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Children's Menu



2 course £9.95 | 3 courses £12.95

Starters

Pigs head and chicken leg terrine, dandelion, fig and apple chutney **GF***
Roasted pumpkin and rosemary soup, seeds, herb oil **GF VG***
Cheesy Garlic Bread **(V) (GF*)**

Mains

Chicken Goujons, Chips and Curly Kale
Fresh Tomato Pasta **V**

Sunday Menu only

Roasted sirloin of beef **GF***
Stuffed pork belly **GF***
Sage & garlic roasted celeriac **VG* GF***

All of the above served with roast potatoes, cauliflower cheese, honey roast carrots, long stem broccoli, Yorkshire pudding and gravy.

Desserts

Chocolate orange brownie, sugared orange, orange sorbet **GF**
Sticky toffee pudding, toffee sauce, clotted cream
Fruit salad **GF V**



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