SUNDAY ON THE FARM

SET MENU 2 COURSES £24 / 3 COURSES £28

SNACKS
MUSHROOM MARMITE ÉCLAIRS 4.0
CHILLI SUSSEX BEEF BILTONG 4.0
TEMPURA GARDEN HERBS, CORIANDER YOGHURT, LIME 4.0
STONE BASS & HERB CROQUETTES 5.0
CRAB FLORENTINE TARTLETS, DULSE 6.0

STARTERS
CHOPPED SUSSEX RAW BEEF, BONE MARROW, QUAIL’S EGG, CHEDDAR CRUST, UMAMI RELISH
AUTUMN ROOT VEGETABLE EN CROUTE, BEETROOT TAHINI, FETA MOUSSE
MONKFISH CARPACCIO, AUBERGINE, LEMON, CHILLI & TOASTED PINE NUTS
SOUTH DOWNS HARE RAGU, EGG YOLK, PAPPARDELLE, TARRAGON, ENGLISH PECORINO
HAND-DIVED SCALLOPS, BLOOD PUDDING, JERUSALEM ARTICHOKE, APPLE, SOUR CREAM supplement 4.0

SUNDAY ROAST

all roasts are served with skyscraper Yorkshire puds, seasonal veg & gravy to share
SUSSEX SIRLOIN OF BEEF
SUSSEX PORK LOIN
WILD MUSHROOM & CHESTNUT WELLINGTON

SPECIALS
VENISON WELLINGTON £18 supplement for two
WHOLE MALLARD £12 supplement for two
CHATEAU BRIAND £24 supplement for two

SIDES TO SHARE WITH HOMEMADE CONDIMENTS
SKYSCRAPER YORKSHIRE PUDS
ROAST POTATOES
RAINBOW CHARD
CAULIFLOWER CHEESE
ROASTED HERITAGE CARROTS

CHEESE
ENGLISH RIPE CHEESES, HONEY, BLACKBERRY PASTILLES, CRISP BREAD 3.0 each

DESSERTS
BANOFFEE PIE
CUSTARD TART, CHERRY GEL, CRÈME FRAICHE
CHOCOLATE & DISARONNO MOUSSE, WARM CARAMEL SPONGE, 70% CHOCOLATE SORBET
THE SHED MAGNUM VIENNETTA