Sunday Light Lunch Menu

Served 12-3PM
Please ask to see our Kids Menu

Whilst You Wait

BREAD SELECTION

served with Netherend Butter 4.95

NAPOLI MARINATED OLIVES

4.25

TRUFFLE AND PECORINO MIXED NUTS

4.25

Light Lunches

WELSH RAREBIT

vintage reserve cheddar and golden ale rarebit, salad garnish, slaw, tomato & onion chutney 13.00 (add fried egg - £1.00)

WARM GOATS CHEESE SALAD

beetroot & dates, marinated olives, mixed seeds, balsamic 16.50

PORTOBELLO MUSHROOM MEZZE

roasted mushrooms, sesame hummus, kale, chimichurri, toasted sesame seeds, sourdough toast 14.00

FISH AND CHIPS

line caught haddock in beer batter, skin on fries, dressed salad garnish, dill, lemon, fennel tartare sauce 17.95

Sides

FRIES | SALAD

3.50

Sunday Roast

please pre-book a table for Sunday Roast to gurantee your Sunday roast.

Book your table for our Pallant Sunday Roast and enjoy a choice from a Duo of Pork or our popular Nut Roast with all of the trimmings. Tables booked using the Sunday Light Lunch option will be offered the roast menu subject to availability.

Desserts

MULLED WINE POACHED PEAR

cherry compote, vanilla ice cream, crushed amaretti biscuit 8.00

APPLE CAKE

toffee sauce, rum & raisin ice cream 8.00

BISCOFF AFFOGATO

caramel biscuit flavour ice cream topped with espresso 6.50

LEMON SORBET

two scoop 6.50

DESSERT WINE - ORGANIC

château de stony, muscat de frontignan | 125ml 8.50

Please make your server aware and ask for information on allergens and intolerances in food and drink before placing your order. All allergens are present in our kitchen and used by our suppliers so our food is not suitable for allergy sufferers. All of our menus are created in-house and we are happy to share our recipes for those with specific intolerances or dietary requirements to make informed choices, but unfortunately we cannot guarantee that any of our food or drinks are 100% free from a specific allergen and many of our ingredients have 'may contain' warnings.