

SUNDAY MENU

Snacks & Nibbles

Indulge in a selection of artisan breads, snacks and nibbles

Pitted Nocellara olives , served on crushed ice	ve gf	3.95
Chorizo spiced pork scratchings	gf	4.5
Freshly baked ancient grain sourdough , miso and citrus butter	*ve	5.5
Sweetcorn bites , spiced seaweed crumb	*ve*gf	5.5
Chorizo arancini , aioli, freshly grated Parmesan		6.95

Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest

Gochujang fried oyster mushrooms , sesame, edamame, Kimchi <i>or upgrade to crispy battered king prawns 2.95</i>	ve gf	5.95
Game terrine , piccalilli, tarragon & grain mustard Chantilly		7.95
French onion soup , gruyère crouton		8.25
Burrata , beetroot carpaccio, coriander hibiscus oil, pangrattato	*ve *gf	9.75
Bloody Mary prawn salad , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95
Seared scallops , roasted crown prince pumpkin, miso & dashi cream, furikake	gf	12.5

Roasts

*Can we tempt you to small plate or a dessert to go with your Sunday roast? **Enjoy any 2 courses for £27.5 or 3 courses for £32.5***

Roast pumpkin and mushroom pithivier , roast potatoes, seasonal greens, gravy	*ve	17.5
Half spatchcock roast Norfolk chicken , lemon, garlic and herb butter	*gf	18.5
Honey roast belly of English pork , cider apple sauce, crackling	*gf	18.5
Rosemary roasted leg of West Country lamb , crisp lamb shoulder bon bon, homemade mint jelly	*gf	19.5
Dry aged sirloin of British beef , homemade horseradish cream	*gf	24.5

All of our sublime Sunday roasts are served with beef dripping Yorkshire pudding, tender vegetables, roasted roots, duck fat roast potatoes and lashings of house gravy. Complimentary extra roast potatoes and Yorkshire puddings available on request.

From the Garden, Land & Sea

Elevated classics with contemporary flair sit alongside dishes that celebrate the depth and flavours of global cuisine. All whilst showcasing the finest produce and ingredients from across the British Isles.

Roasted pumpkin risotto , freshly grated Parmesan, crispy sage add grilled pancetta 2.95	*ve gf	15.5
Grosvenor Collection 28 day dry-aged steak burger , streaky bacon crumb, house sauce, crispy onions, beef dripping skin on fries, 'nduja ketchup add smoked Applewood cheese 1.25, add smoked English bacon 1.25 double up our dry-aged steak burger for 4.95	*gf	16.95
Devon crabcake , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.95
Mushroom and beetroot Symplicity burger , vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries	ve	17.5
Buttermilk Norfolk chicken burger , smoked Applewood cheese, house ranch dressing, confit onion, beef dripping skin on fries		17.95
Signature battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		18.75
10oz dry aged ribeye , miso glazed onion, roasted celeriac, confit garlic, beef dripping skin on fries add chimichurri sauce 2	*gf	31.5

Greens & Salads

Roasted squash, Isle of Wight tomato, basil pesto	ve gf	4.5
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95
Sautéed hispi cabbage, broccoli, kale, sesame, garlic	ve gf	5.95

Potatoes

Beef dripping skin-on-fries, rosemary and thyme sea salt	*ve *gf	4.5
Triple cooked beef dripping chips, rosemary and thyme sea salt	*gf	4.95
Gratin dauphinoise add bayonne ham 2	v gf	7.5

Desserts

Apple & plum crumble , caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
Banoffee sundae , Chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	7.95
Dark chocolate cup , chocolate mousse, vanilla gelato, caramel pear	v gf	8.5
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Cashel Blue or Cornish Brie , spiced plum, freshly baked scone, clotted cream	*gf	8.95
Craquelin choux bun , crème pâtissière, blackberry & liquorice sorbet		9.5
San Sebastian cheesecake , apple and fig compote		9.5

Gelato

In the heart of the South Downs, MOOKA independently craft a bespoke selection of flavours for our menus using traditional methods and original recipes

One scoop of gelato or sorbet	3	Three scoops of gelato or sorbet	7
Gelato French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream & Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue			v *gf
Sorbet Lemon, Hedgerow, Blackberry and Liquorice			ve gf

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.