



## Sample Sunday Lunch – March 2018

Available 12.30pm to 9pm

### For The Table

Baguette and Salted  
Butter  
£2

Mixed Olives  
£2.50

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### Starters

Leek, potato & spinach Soup,  
*crisp rarebit*  
£5.50

Chicken liver pate, *truffle crème*,  
*cornichons & toasted sourdough*  
£8.50

Duck egg, Bourguignon 'Benedict'  
£8.75

Uig Lodge Smoked Salmon  
*Lemon & olive oil puree*,  
*Hill Bakery 5 seed sourdough*  
£10.25

Tiger prawns, smoked paprika tomato  
*relish, aioli & coriander*  
£8.75

Baked broccoli croquette,  
*gremolata yogurt*  
£6.75 - **Vegan**

Crisp Salt & Pepper Squid  
*Spiced mayonnaise, salad leaves*  
£8.25/15.00

### Mains

Marinated Aubergine Steak  
*Cavolo nero, truffle & burrata tortelloni, sauce bordin*  
£15.50

Smoked Haddock Brandade  
*Jumbo king prawn, sunblush tomatoes, watercress*  
£16.95

Tuna Steak  
*Avocado puree & sesame, spring onion,*  
*ginger salsa*  
£17.50

Haddock, Prawn & Chorizo Pie  
*with greens for 2*  
£32.50

*Rabbit & Bacon Pie*  
*with mash for 2*  
£32.50

### Sides

Chantenay Carrots  
Roast Potatoes  
Pommes Frites  
Mix Salad Leaves  
Savoy Cabbage  
£3.50  
Yorkshire Pudding £1.00

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### Sunday Roasts

*Our beef is locally sourced directly from Tottingworth farm, East Sussex*

*Our lamb, pork & chickens are supplied by our local butcher William Rose in East Dulwich*

Vegetarian Nut Roast	£15.75
21 day aged Roast Silverside of Beef	£17.25
Blychburgh Free Range Pork loin	£16.50
William Rose Roast Lamb for 2	£38.00
Whole Corn Fed Chicken for 2	£31.00