



Sample Sunday Lunch – March 2018

Available 12.30pm to 9pm

For The Table

Baguette and Salted
Butter
£2

Mixed Olives
£2.50

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

Sides

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

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

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