



## For The Table

Rustic Baguette & Cornish butter £2.00	Charcuterie board, pickled walnuts, capers & cornichons £14.75	Mix Olives £3.00
(v) Gazpacho Bayonne ham,		£5.50
Poached duck egg, toasted pine nuts & confit bread		£7.75/13.50
Uig Lodge smoked salmon, quails egg, capers, lemon		£9.25
(v) Artichokes, broad beans, goats curd, chargrilled focaccia		£6.75/14.00
Duck liver parfait, red onion marmalade toasted soda bread		£7.75
Crisp Salt & Pepper Squid, Spiced mayonnaise, salad leaves		£8.25/15.00
Roast hake, Heritage tomato & caper vinaigrette		£15.95
Whole Roast Plaice, brown shrimps, pickled cucumber, Greek yogurt		£16.75
(v) Grilled asparagus, fresh ricotta, pea shoots & sun blushed tomatoes		£7.50/14.50
Haddock, Prawn & Chorizo Pie with greens for 2		£32.50
Rabbit & Bacon Pie with mash for 2		£32.50

## Sunday Roasts

Our beef is sourced directly from East Sussex Farms  
Our lamb, pork & chickens are supplied by our local butcher William Rose in East Dulwich

(v) Vegetarian Nut Roast	£15.75
21 day aged Roast Silverside of Beef, Yorkshire pudding	£17.25
Free Range Pork loin, apple sauce & crackling	£16.95
Roast leg of Lamb for 2	£38.00
Whole Corn Fed Chicken, sage & onion stuffing, pigs in blanket for 2	£33.00

## Sides £3.50

Pommes Frites – Roast potatoes - Mix Salad Leaves Vinaigrette – Savoy Cabbage - Chantenay Carrots  
Yorkshire pudding £1.00

## Desserts

Buttermilk Panna Cotta, glazed apricot, pistachios & mango puree	£5.25
White chocolate & raspberry tart, Chantilly	£5.25
Dark Chocolate & peanut butter brownie, salted caramel ice cream	£5.25
Judes Ice Creams or Sorbet	£1.75 per scoop

All prices are inclusive of 20% VAT - We add a 12.5% discretionary service charge to your bill  
Please speak to your server regarding any allergies or dietary requirement