



### SMALL PLATES

**Crispy Ham Hock Terrine — 8.95**

Burnt Apple Puree, Apple & Roast Garlic Mayonnaise

**Sussex Cheddar Croquettes — 7.95**

Parmesan, Chive & Sriracha Sauce V

**Weald Smokery Salmon — 10.95**

Brighton Gin Jelly, Pickles & Creme Fraiche

**Aubergine Flatbread — 8.95**

Mamoosh Flatbread, Baked Aubergine & Sesame Vg

### MAIN PLATES

**Deco roasts are served with garlic & thyme potatoes, seasonal vegetables, real gravy and herb yorkshire pudding**

**Trenchmore Farm Wagyu Beef — 18.95**

**Roast Belly Of Sussex Pork — 17.95**

**Slow Roast Shoulder Of South Downs Lamb — 18.95**

**Free Range Sussex Chicken — 18.95**

**Vegan Squash, Walnut & Spinach Wellington— 16.95**

### SIDES

**Garlic & Thyme Potatoes Vg — 4.95**

**Truffled Cauliflower Cheese V — 5.95**

**Smoked Pigs In Blankets — 4.95**

**Apple & Raisin Pork Stuffing — 4.95**

### DESSERTS

**Chocolate Fudge Brownie — 7.95**

Salted Caramel, Chocolate Soil & Chocolate Sauce

**Sticky Toffee & Date Pudding — 8.95**

Vanilla Ice Cream & Salted Caramel Sauce

**Blood Orange Cheesecake — 7.95**

Passion Fruit & Blood Orange Sorbet

**Selection Of Sussex Cheeses — 9.95**

Crackers, Chutney, Pickles & Fruits