

SUNDAY MENU

12pm – 6pm

Can we tempt you to small plate or a dessert to go with your sublime Sunday lunch?

Enjoy any 2 courses for £27.5 or 3 courses for £32.5

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 , sundried tomato butter	*ve	5.5
Sweetcorn bites , spiced seaweed crumb	*ve	5.5
Serrano ham croquettes , lemon 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 , kimchi, edamame beans, toasted sesame seeds, coriander shoots <i>or upgrade to crispy battered king prawns 2.95</i>	ve *gf	5.95
Chicken, ham hock and black pudding terrine , runner bean chutney, celeriac remoulade, toasted sourdough		7.25
Tom Yum soup , lightly spiced Thai broth, rice noodles, crispy chilli oil <i>add poached king prawns 2.95</i>	*gf	8.25
Burrata , charred peaches, heritage tomatoes, smoked tomato oil	*ve gf	8.95
Bloody Mary prawn salad , poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado, orange segments, spiced seaweed crumb		9.95

Roasts

Served with a duck fat Yorkshire pudding, tender summer vegetables, roasted roots, duck fat roast potatoes and lashings of house gravy. Complimentary extra roast potatoes and Yorkshire puddings available on request.

Honey roast belly of English pork , cider apple sauce, crackling	*gf	17.95
Ballotine of Devon white chicken , Cotswold stuffing	*gf	18.5
Wild mushroom and lentil wellington , served with roasted pink fir potatoes, summer greens, Yorkshire pudding	*ve	18.5
Rosemary roasted leg of West Country lamb , crisp lamb shoulder hash, homemade mint jelly	*gf	19.5
Dry aged rump cap of British beef , homemade horseradish cream	*gf	22.5
Dry aged sirloin of British beef , homemade horseradish cream	*gf	24.5

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.

Summer pea and mint risotto , chargrilled yellow courgette, freshly grated Parmesan <i>add grilled pancetta 2.95</i>	*ve gf	15.5
28 day dry-aged steak burger , house sauce, crispy onions, rosemary & thyme skin on fries, 'nduja ketchup <i>add smoked Applewood cheese 1.25, add smoked English bacon 1.25</i> <i>double up our dry-aged steak burger for 4.95</i>	*gf	16.5
Devon crabcake , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.5
Pork & 'nduja ragu , mafalde pasta, 12-hour braised Suffolk pork shoulder and 'nduja ragu, freshly grated Parmesan, smoked anchovy crumb		16.95
Mushroom and beetroot Symplicity burger , vegan Kraft cheese, beetroot relish, miso mayonnaise, skin on fries <i>add vegan bacon 1.25</i>	ve	17.5
Grosvenor Collection battered haddock and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		18.5
Buttermilk Norfolk chicken burger , house ranch dressing, crispy bacon, confit onions, beef dripping skin on fries		17.95

Greens & Salads

Heritage tomato salad, tarragon vinaigrette, garden herbs	ve gf	4.5
Tender summer green vegetables	*ve gf	4.95
Asparagus, rocket, balsamic glaze	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
Pink fir potatoes, yoghurt and cucumber dressing, zaatar	v gf	5.5

Desserts

Apple & gooseberry crumble , caramelised oat crumb, Clarence Court rich yolk egg custard	v	6.95
Cherry ripple sundae , Chantilly cream, cherry compote, Maraschino cherries, crushed brandysnap	v *gf	7.95
Dark chocolate cup , rich chocolate mousse, strawberry gelato, chocolate rubble	v	8.25
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Cashel Blue or Cornish Brie , peach jam, freshly baked scone, clotted cream	*gf	8.95
Eton mess craquelin choux bun , fresh Kentish strawberries, Chantilly cream		9.5
San Sebastian cheesecake , sour cherry 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.