

SUNDAY MENU

Light bites & Breads

Indulge in a selection of artisan breads, snacks and nibbles

Pitted Nocellara olives, served on crushed ice	ve gf	3.95
Salt & vinegar scratchings		4.5
Freshly baked ancient grain sourdough, miso and citrus butter	*ve	5.5
Truffle arancini, aioli, parmesan	v	6.95

Small Plates

Small but perfectly formed, our light bites and starters celebrate the season's harvest

Bang-bang cauliflower, Sriracha and sesame mayo, coriander shoots or upgrade to crispy battered king prawns £2.95	v	5.95
Duck liver parfait, confit onion and sherry marmalade, truffle cream, toasted brioche	*gf	7.95
Cauliflower veloute, Jerusalem artichoke crisps, parmesan & chive	*gf	8.25
Burrata, beetroot carpaccio, coriander hibiscus oil, pangrattato	*ve *gf	9.75
Bloody Mary prawn cocktail, poached king prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb		9.95
Seared scallops, roasted pumpkin, confit potato, miso and dashi cream, furikake*	gf	12.5

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

Enjoy any two-courses for £27.50 or three-courses for £32.50.

*These dishes are excluded from this offer

Roasts

Bringing families and friends together for a hearty and satisfying feast. Featuring the very best of British ethically sourced cuts from the award-winning Aubrey Allen. Enjoy leisurely Sundays, often over several hours, with plenty of conversation and laughter shared around the table.

Roast pumpkin and mushroom pithivier, roast potatoes, seasonal greens, gravy	*ve	17.5
Honey roast belly of English pork, cider apple sauce, crackling	*gf	18.5
Half spatchcock roast Norfolk chicken, lemon, garlic and herb butter	*gf	18.5
Rosemary roasted leg of West Country lamb, crisp lamb shoulder bon bon, homemade mint jelly	*gf	19.5
Dry aged rump of British beef, homemade horseradish cream	*gf	23.5
Dry aged sirloin of British beef, homemade horseradish cream*	*gf	27.5

All of our sublime Sunday roasts are served with beef dripping Yorkshire pudding, tender vegetables, roasted roots, duck fat roast potatoes and lashings of house gravy. Complimentary extra roast potatoes and Yorkshire puddings available on request.

From the Garden & Land

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.

Red lentil dhal tadka , garam masala roasted cauliflower, cumin carrots, coconut & coriander	ve *gf	14.5
Add Grilled chicken breast £10 Add Tandoori spiced trout fillet £10 Add Pan roasted tofu £5		
Wild mushroom risotto , porcini crumb, baby watercress, freshly grated parmesan	*ve gf	15.5
Plant based Simplicity burger , vegan cheese, beetroot relish, miso mayonnaise, skin on fries	ve	17.5
Buttermilk Norfolk chicken burger , smoked Applewood cheese, streaky bacon crumb, house ranch dressing, confit onion, beef dripping skin on fries		17.5
8-hour slow braised shoulder of beef bourguignon , beef fat carrot, horseradish mash, smoked streaky bacon	gf	20.5

From the Sea

The finest sustainably caught Atlantic & British fish showcase the culinary traditions of the British Isles.

From the pristine waters of the Atlantic to the coastal shores of the UK, these fish offer a true taste of the sea.

Devon fishcake , poached Clarence Court rich yolk egg, lobster velouté, spiced seaweed crumb	*gf	16.95
Signature battered cod and chips , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon		18.75
Scottish Smoked Haddock , three cheese and potato gratin		18.75

Greens, Salads & Potatoes

Trio of seasonal greens	ve *gf	4.5	Beef dripping skin on fries, rosemary and thyme sea salt, add parmesan and truffle £2	*ve *gf	4.5
Roasted squash, salt baked beetroot, rosemary pesto, radicchio	ve gf	4.65	Triple cooked beef dripping chips, rosemary and thyme sea salt, add parmesan and truffle £2	*ve *gf	4.95
Rocket, fig, hummus, goat's cheese, balsamic dressing	v gf	4.95	Gratin dauphinoise, add bayonne ham £2	v gf	7.5
			Cauliflower cheese to share, rich mornay sauce	v	7.5

Desserts

Apple and plum crumble , caramelised oat crumb, Clarence Court rich yolk egg custard	*ve	6.95
Banoffee sundae , chantilly cream, miso butterscotch, caramelised banana, honeycomb	v	7.5
Vanilla parfait , fresh mango, pomegranate and basil	ve *gf	8
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce	v	8.75
Baby Stout , dark chocolate mousse, Irish whiskey cream, shortbread biscuit	v	9.5
Treacle tart , candied orange, Earl Grey Chantilly		9.95
Cashel Blue or Cornish Brie , onion puree, fig and sultana toast	*gf	8.95
Gelato French Vanilla, Chocolate Truffle, Iced Latte, Clotted Cream and Cherry Ripple, Banana and Chocolate Shavings, Matcha, Strawberry Meringue One scoop £3 or three scoops £7	v *gf	
Sorbet Lemon, Hedgerow, Blackberry and Liquorice One scoop £3 or three scoops £7	ve gf	

In the heart of the South Downs, MOOKA independently craft a bespoke selection of flavours for our menus using traditional methods and original recipes