

	SNACKS —	
Crispy Pork Quaver, Bacon Powder & Burnt Apple 6	Sussex Charcuterie Plate, Shaved Fennel & Seasonal Berries 14	Queen Spanish Olives, Lemon & Rosemary 4
Sussex Beer Sourdough & Whipped Dripping Butter 6	14	Beale's Spalla Ham Croquettes Aioli & Herb Dressing <sup>10</sup>
	STARTERS	
Terrine, Picalilli & Toasted Sourdough £12	Roast Bone Marrow, Parsley Salad & Sourdough 12	Bbq Ox Cheek Doughnuts & Horseradish Snow 10
Citrus Cured Chalk Farm Trout, Creme Fraiche, Dill, Fennel & Cucumber 12	Smoked Beetroot, Walnuts, And Goat's Cheese Curd	50 Day Aged Beef Tartar, Confi Yolk, Pickles & Sourdough 14
	SUNDAY MAINS ——	
Garlic & Rosemary Roast Leg Of South Downs Lamb 24	Slow Cooked Dry Aged Beef Sirloin 24	Roast Spring Squash, Barley
	Confit Corn Fed Duck Leg 24	& Savoury Granola 20
Served With Roast Pota	oes, Winter Vegetables, Cauliflower Che	ese, Gravy & Yorkshires
	STEAKS	
400g Sirloin Steak 38	350g Ribeye Steak <sup>36</sup>	250g Fillet Steak 38
1300g Tomahawk Steak 79	1000g Porterhouse Steak 74	500g Chateaubriand 65
	SAUCES	
Peppercorn Sauce Tarraç	gon Bearnaise Roast Gar 3 3	lic Aioli Chimichurri Sauce
	SIDES —	
Creamed Spinach 5	Chunky Dripping Chips 5	Truffle & Parmesan Fries 6
Honey Glazed Carrots 4		Cheesy Potato Gratin 6
Broccoli & Hazelnuts	Ox Cheek Mac & Cheese	Carne Caesar Wedge