



## SUNDAYS

### STARTERS

Homemade bread & flavoured butter of the week 5

Herb-marinated olives (vg) 5

### ROASTS

**All roasts served with thyme & garlic roast potatoes, braised red cabbage, leek & butternut squash purée, roasted veg and mixture of greens, Yorkshire pudding and red wine gravy**

Roast sirloin of beef served pink, with a creamy dollop of horseradish mash 20

6-hour-braised pork belly with crackling and an apple & pear bon bon 19

Chicken breast stuffed with sage & lemon sausagemeat 18

Carrot roulade with a whipped beetroot and mascarpone filling (v) 17

Mushroom, chickpea, tarragon filling on a flaky puff pastry base (v)  
(vegan option excludes Yorkshire pudding) (vg) 17

### SIDES

(£5 EACH OR 3 FOR £13.50)

Mini pigs in blankets toad in the holes

Cauliflower cheese, topped with a parmesan crumb

Red onion jam pork stuffing

Garlic- & herb-rolled corn on the cobs (vg)

### DESSERT

Dessert of the week 7.5

**v = vegetarian    vg = vegan**

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*If you have a different food allergy or intolerance, please speak to a member of staff before ordering.*

All our food is prepped, cooked, smoked and cured in-house, using fresh local ingredients, by:

**SPACE+THYME**

CATERING + BARS + EVENTS + HIRE

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