

SUNDAY MENU

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THE ROAST

HOMEMADE SEITAN STEAK, MARIS PIPER ROASITES,
MAPLE-GLAZED CARROTS, MISO PARSNIPS,
SEASONAL GREENS SERVED WITH A HOMEMADE
YORKSHIRE PUDDING AND SEASONAL GRAVY
£12

THE SAUSAGE

BRIGHTON SAUSAGE CO CUMBERLAND SAUSAGE WITH CREAMY GARLIC MASH AND SEASONAL GRAVY £11

THE FISH

LAINE BREW CO BEER BATTERED BANANA
BLOSSOM WITH TRIPLE COOKED CHIPS AND
HOMEMADE TARTARE SAUCE

£11

100% VEGAN

PLEASE TALK TO A MEMBER OF STAFF ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS