## SUNDAY

### STARTERS

Sourdough bread, seaweed butter, Yellow Mellow rapeseed oil

£4

Cauliflower & truffle soup with sourdough bread

£5.5

Slow-cooked Dorset lamb croquettes and mint sauce

£6.5

Broad bean, purple sprouting broccoli and spring greens

£6.5

Chicken liver parfait, Ale chutney and toasted brioche

£7.5

Grapefruit, Yorkshire fettle and walnut salad

£7

Lincolnshire poacher rarebit, leeks, purple kale

£7

Slow-cooked Dorset lamb croquettes and mint sauce

£6.5

Grapefruit, goat’s cheese and walnut salad

£7

### SHARERS

Baked Sussex Charmer camembert, toasted soldiers and cranberry sauce

£14

Ploughman’s
Sussex Charmer, cured ham, pork pie, pickled onions, apple, mustard, sourdough

£14

Mackerel rillettes, smoked haddock croquettes, cod goujons, seaweed tartar, thick cut chips, caper berries

£19

### ROASTS

All served with goose-fat potatoes, double-egg Yorkshire pudding, crushed celariac,
savoy cabbage, honey-roasted heritage carrots, parsnips and gravy

Honey-glazed sirloin of beef, horseradish cream

£18

Half roast lemon, garlic and thyme roast chicken, bread sauce, pigs in blankets, sage & onion stuffing

£16

Treacle-glazed sirloin of beef, lemon and thyme roast chicken, slow- roasted Dorset lamb shoulder, crackling, pigs in blanket, roast apple and mint sauce

£20

Roasted fennel and mixed nut roast, rapeseed-oil- roast potatoes, mushroom gravy

£14

Slow-roasted Dorset lamb shoulder, minted broad beans

£18.5

### MAINS

Prince Alfred burger, cheese, ale onions, shredded lettuce, ketchup, mayo, pickles, fries

£14.5

28-day- aged Angus sirloin steak, Thick cut chips, crab butter, roasted, grilled tomato, watercress

£22

Quinoa, beetroot, avocado, pea and mixed herb salad (v)

£10

Young’s Ale and pork sausages, buttered mash potato, Ale onion gravy

£13

Slow-cooked beef and root veg stew, blue cheese dumplings, celeriac mash

£12

Mapled-glazed gammon, Burford Brown egg, thick cut chips

£13

Young’s beer-battered cod, thick cut chips, mushy peas, tartare sauce

£15.5

Chicken and mushroom pie with seasonal veg

£13

Butternut squash, celeriac, kale and Hazelnut crumble, crushed roots

£12

### SIDES

Truffle mash

£4

Tomato and watercress salad

£4

Buttered spring greens

£4

Sweet potato fries

£4

Purple-sprouting broccoli, kale, anchovy

£4

Fries, crab mayonnaise

£4

### PUDDINGS

Gluten-free chocolate brownie, vanilla ice cream

£6.5

Yorkshire Rhubarb crumble, custard

£6.5

Blood orange and custard tart

£6.5

Sticky toffee pudding, vanilla ice cream

£6.5

A selection of Jude’s dairy ice cream
vanilla, strawberry, chocolate, crème fraiche, mango sorbet, honeycomb, brandy.

£2 scoops for 4

British Cheese Board
Served with seeded crackers and
quince jelly: Beauvale blue; Lincolnshire Poacher;Somerset camembert

£9

Please be aware all menus are samples & subject to change. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.