

NON-GLUTEN *Gunday*

FOR THE TABLE & SHARERS

Baked Non-Gluten Bread, Lemon & herb whipped butter, sun blushed tomato tapenade **V/Vea** 7.25

Mr Filbert's Sea Salted Nuts, Oven-roasted peanuts, cashews and almonds **Ve** 4.75

Lemon & Herb Marinated Kalamata & Boscaiola Olives **Ve** 4.75

STARTERS

British Garden Pea Soup, Lemon zest, olive oil, lemon & herb buttered toasted non-gluten bread **V/Vea** 7.75

King Prawn & Avocado Cocktail, Bloody Mary sauce, diced tomato & cucumber, shredded gem lettuce, toasted non-gluten bread 9.00

Creamy Garlic Mushroom Brûlée, Creamy oyster mushrooms, glazed Camembert top, toasted non-gluten bread, olive oil **V** 9.25

Italian Burrata, Sun blushed tomato tapenade, grated frozen red chilli, olive oil, toasted non-gluten bread **V** 8.50

SMALL PLATES

Enjoy 4 for 27 or individually as a starter

Halloumi Fries, Honey, lemon & thyme drizzle **V** 8.50

Red Pepper Hummus, Toasted chickpeas, crème fraiche, toasted non-gluten bread **V/Vea** 8.25

Crispy Korean BBQ Chicken Thighs, Sticky Asian BBQ sauce, sesame seeds, spring onion 8.50

Breaded Camembert Bites, Sweet chilli jam **V** 8.75

SUNDAY ROAST

All served with beef dripping Maris Piper roast potatoes, roasted carrots, cavolo nero & tenderstem broccoli, rich roast gravy

British Sirloin Beef, Roast parsnips, horseradish sauce 21.00

Half-Roasted Chicken 19.00

British Pork Belly, Bramley apple sauce 18.50

Slow-Roasted Lamb Shoulder, Buttered roasted leeks, mint sauce 19.50

Seeded Sweet Potato & Chestnut Loaf **Vea** 17.00

SUNDAY SIDES

Cauliflower & Tenderstem Broccoli Cheese, Cheddar cheese sauce, Barber's Cheddar cheese **V** 4.25

Roasted Carrots, Parsnips & Red Onion **Ve** 3.75

Roasted Leeks with Stilton **V** 4.25

MAINS

10oz Ribeye Steak, Grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick-cut chips, Parmesan, rocket & baby leaf salad 28.25

Add a sauce: Béarnaise **V** or **Creamy Peppercorn** **V** 2.50.
Add Six Grilled King Prawns 5.00

Buttermilk Chicken Milanese, Crispy fried free-range egg, Koffmann's skin-on fries, rainbow 'slaw 17.75

Aubergine Parmigiana Bake, Layered aubergine, rich tomato & basil sauce, plant-based mozzarella, lemon & garden herb crumb, Sussex heritage tomato, pea shoots & garden herb salad **Ve** 15.75

Plant-Based Burger, Non-gluten bun, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick-cut chips **Ve** 17.00

Pan-Seared Centre-Cut Cod, Roasted & pressed baby potatoes, buttered summer greens, white wine & caper butter sauce, caramelised lemon 23.00

6oz Wagyu Burger, Non-gluten bun, sticky onions, Barber's Cheddar cheese, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick-cut chips 18.25
Perfect with Smoked Streaky Bacon 1.75

A Taste of Summer

Prosciutto & Grilled Peach Salad, Torn Italian burrata, toasted hazelnuts, rocket, baby leaf, crispy rosemary, lemon olive oil **Va** 16.50

Hummus, Chilli Chickpea & Quinoa Bowl, Roasted courgette, Sussex heritage tomatoes, marinated carrot, baby leaf, pea shoots, pomegranate seeds, lemon olive oil **Ve** 15.75

Classic Caesar Salad, Baby gem lettuce, white anchovies, Parmesan, Caesar dressing, soft-boiled free-range egg 15.00
Perfect with Chicken Breast 3.75, Halloumi V 3.25, Six Grilled King Prawns 5.00

SIDES

Koffmann's Thick-Cut Chips **Ve** 5.00

Truffle & Parmesan Skin-On Fries **V** 6.50

Koffmann's Sweet Potato Fries **Ve** 6.50

DESSERTS

Sticky Toffee Pudding, Caramelised pecans, honeycomb ice cream **V** 8.75

Eton Mess Pavlova, Strawberries, strawberry purée, meringue, whipped vanilla cream **V** 8.75

Summer Berry Crème Brûlée, Strawberry purée swirl, strawberries, raspberries **V** 8.75

Orange Sorbet **Ve** 8.00

Honeycomb Chocolate Brownie, Chocolate coated honeycomb pieces, Dulce de Leche toffee sauce, honeycomb ice cream **V** 8.50

Indulgent Ice Cream, Choose three scoops from: honeycomb, clotted cream, strawberry, or chocolate **V/Vea** 8.00



MINI DESSERTS

Mini Dessert & Cocktail, Choose from: pornstar martini, espresso martini, Chambord royale
Choose from: salted caramel chocolate brownie **V**, summer berry crème brûlée **V** 12.25

Mini Dessert & Coffee, Choose from: salted caramel chocolate brownie **V**, summer berry crème brûlée **V** 7.50

Please ask our team for our range of indulgent liqueur coffees...

THE ART OF SUNDAY

Sunday is an art best savoured slowly. It's the gentle pause at the end of the week, where time softens and the table fills with familiar faces. Our Sunday roast celebrates the rituals that matter - golden crackling, rich gravy, and the warmth of sharing stories. It's a moment to gather, reconnect, and linger a little longer, savouring the moments that matter.

McMULLEN & SONS

Destination Inns



ALLERGEN &
NUTRITIONAL
INFORMATION



SCAN TO
ORDER VIA
OUR APP

V Suitable for vegetarians. Ve Suitable for vegans. Va Vegetarian option available. Vea Vegan option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.