

Sunday Lunch Menu

Enjoy our fabulous 2-course Sunday lunch for
just £18 per person.
Served from 1pm – 5pm.

Mains

Roast aged sirloin of beef, Yorkshire
pudding, red wine gravy

Roast half chicken, chipolata bacon roll,
stuffing, Yorkshire pudding, gravy

Plaice fillets, minted peas, warm tartare
sauce

Nut roast (VG)

*All served with roast carrots, parsnips and
swede, cauliflower cheese, French beans and
spring cabbage, roast potatoes*

Puddings

Brioche treacle tart, clotted cream, orange
sauce

Sticky toffee pudding, vanilla gelato,
butterscotch sauce

Two award-winning Sussex cheeses, quince,
biscuits

Pineapple tatin, coconut sorbetto (VG)

The logo for Cyan, written in a stylized, handwritten-style font.

(VG) Vegan

A discretionary 10% service charge will be added
to your bill, this is shared between our team.

• **SPARKLING WINE** •

125ml & Bottles

Bolla Prosecco, Brut, Italy
£7.95 £38

Ridgeview Fitzrovia Rose, East Sussex
£9.50 £55

Oxney Estate NV, East Sussex (VG, ORG)
£9.25 £54

• **CHAMPAGNE** •

125ml & Bottles

Moët & Chandon Brut Imperial, France
£13.50 £70

Moët & Chandon Rosé France
£15.50 £80

Veuve Clicquot, France £80

Ruinart Blanc de Blanc, France £95

Dom Perignon Brut, France £200

• **WHITE** •

175ml, 250ml & Bottles

White Dot Moschofilero-Roditis, Greece (VG)
Pale with aromas of rose petals and lemon blossom
£6.50 £8.50 £24

Petite Ronde, Picpoul de Pinet, Languedoc, France
Citrus and stone fruit with floral notes
£7.25 £10 £27

Vavasour Sauvignon Blanc, Awatere Valley,
Fresh herbs, tomato stalk and blackcurrant
£8.75 £12 £34

Rag and Bone Riesling, Eden Valley, Australia
Bright and zingy with white fruit and floral notes
£9 £12.50 £35

Chapel Down Bacchus White, Kent
Tropical fruits and lime with hints of nettles
£10 £14 £40

Innocent Bystander Chardonnay, Yarra Valley, Australia (VG)
Pear and lemon notes, aromas of poached apple and marzipan
£11.75 £16 £45

Corte Giara Pinot Grigio, Delle Venezie, Italy (VG)
Hints of ripe apples and hazelnut notes
£33

La Marimorena Albarino, Rias Baixas, Spain (VG)
Notes of apple and pear, and a spice themed finish
£38

Domaine de Terres Blanches Sancerre Blanc, Loire Valley, France (VG)
Floral notes, green fruit and a hint of minerality
£55

Louis Jadot, Chassagne-Montrachet, 1er Cru Morgeot, France 2014 (VG)
Fresh hazelnut, exotic fruit, lasting mineral finish
£100

• **RED** •

175ml, 250ml & Bottles

Sea Change Negroamaro, Puglia, Italy
Red and black cherry notes and lingering finish
£6 £8.50 £23.50

Passori Rosso, Veneto, Italy
Rich and smooth, showing plum and dried fruit notes
£7 £9.75 £28

Soli Pinot Noir, Thracian Valley, Bulgaria
Succulent cherry, rhubarb and sweet strawberry laced with cinnamon notes
£8.50 £11.75 £34

Dashwood Pinot Noir, Awatere Valley, NZ
Ripe black cherries with a smooth finish
£9 £12.50 £36.00

Black Craft Shiraz, Barossa Valley, Australia
Flavours of blackberry compote and black pepper. A touch of cacao powder to finish
£9 £12.50 £36.00

The Federalist Bourbon Barrel Aged Red Blend, California, USA (VG)
Black fruit and caramel spice with a smoky finish
£11 £15 £43

Salentein Barrel Selection Malbec, NZ
Ripe red and black fruit with vanilla and smoke notes
£10 £14 £40

Good Luck Club Cabernet Sauvignon, AUS
Perfumed cassis on the nose, blackcurrant with oak
£38

Niepoort Vertente, Douro, Portugal
Dark chocolate, fruits of the forest and spice
£50

Villa Lanata Cru Ravera Lo Zoccolaio Barolo 2013, Italy (VG)
Floral aromas, dark fruits notes, lingering finish
£80

• **ROSE** •

Délicat Rosé, Côtes de Thau, France
Red fruit aromas with notes of white flowers and citrus
£6.50 £8.50 £23.50

Belvino - Pinot Grigio Rosato, Italy
Refreshing aroma of strawberry - fresh light finish
£6 £8.50 £23.50

Graci Etna, Mt. Etna, Italy (ORG)
A delicate palate of strawberry
£11.50 £16 £45

Côtes de Provence, Estandon, Légende, France (VG)
Aromas of strawberry and stone fruit with a rich palate
£40

(VG) - Vegan (ORG) - Organic