

Brunch

10.30am-4pm

Donnelly's full English (Lake District Farmers & Bells & Sons butchers)	14.5
Donnelly's full veggie English (Shrub Provisions)	14(VeO)
Ratatouille, poached egg, basil, sourdough toast, feta	11(VeO)
Eggs Royale / Florentine (V) / Benedict	11/10/10
American-style pancakes, maple syrup, streaky bacon	8
Squash & chickpea tagine, avocado, grilled sourdough	11(VeO)
Galloway beef burger, cheddar, pickles, lettuce house tomato chutney	15
Sunday Roasts 12pm-4pm	
35 day-aged Galloway rump of beef, Yorky pud, horseradish cream	18
Free range chicken, bread sauce, lemon & thyme stuffing	17
Butternut squash & mushroom pie, mushroom gravy	16.5
Suffolk pork belly, apple sauce, lemon & thyme stuffing	17
(Roast potatoes, 'Shrub Provisions' veg, buttered cabbage, cauli cheese)	
Sides	
Cheese, sage & onion potato cake	5
Fries / add truffle cheese sauce	4/5.5 (V)
Keets Farm Organic garden salad	4.5 (Ve)

For any allergens, please speak to a member of our team

Sussex corn-on-the-cob, chilli salt & butter



4 (VeO)

 $\label{eq:df_dairy} $$ df / dairy free $$ gf / gluten free $$ v / vegetarian $$ n / nuts $$ An optional service charge of 12.5\% will be added to your bill. Please ask us about allergen information.$

