

Boxing Day Menu

STARTERS

*cucumber, avocado & salmon tartare, lemon & coriander oil,
crispy fish skin (gfi/pba) 12*

*ham hock & glazed clementine terrine, toasted walnut bread
& festive chutney (gfia) 10*

carrot & ginger soup, coriander oil & croutons (gfia/pb) 9

sussex cheese & herb mousse, zucchini ribbons & cracker (v/gfia) 9.5

mushroom & tarragon pâté, roasted grapes & chestnuts (gfia/v) 9

glazed pigs in blankets, cranberry & onion gravy 8.5

MAINS

ROAST BRITISH TURKEY CROWN (gfia) 24

*honey roast carrots, brussel sprouts, parsnip purée, duck fat
roast potatoes, pigs in blankets, stuffing & gravy*

BURY BEES HONEY GLAZED PORK BELLY 26

*bubble & squeak, ham hock & apple bonbon, pan-fried sprouts
with prosciutto, gravy*

BLACK GARLIC & CLEMENTINE NUT ROAST (pb/gfia) 20

*roasted carrots & parsnips, roast potatoes, panfried sprouts &
chestnuts, vegetable jus*

CHEF'S PIE OF THE DAY 19

creamy mashed potato, seasonal vegetables, gravy

COLD ROASTED GAMMON & TURKEY BREAST (gfi) 18

bubble & squeak topped with a hen's egg, pickles

SALMON & CRAB FISHCAKE (gfi) 20

poached egg, hollandaise sauce, lemon, rocket & samphire salad

WILD MUSHROOM & ARTICHOKE RISOTTO (v/pba) 19

arborio rice, creamy white wine & herb sauce, cheese & dill crisp

FESTIVE BURGER (gfia) 24

*"turkey parmigiana in a bun": buttermilk breaded turkey breast,
crispy lettuce, onion & tomato, tomato & pesto sauce, melted
mozzarella topping, chunky chips*

FESTIVE TERRA BOWL (gfi/va) 20

*fresh herbs & salad leaves, pumpkin seeds, pine nuts, pomegranate,
tomatoes, fresh cucumber, peppers & onion, fresh crusty bread,
south downs butter, choice of dip
topped with one of: sliced turkey / gammon / gorgonzola &
fig / vegan cheese*