



TOTTINGTON MANOR

TOTTINGTON

Sunday Menu

STARTERS



SALT & PEPPER SQUID, FRESH AIOLI AND LIME (GF) 8.50

PRAWN & FENNEL BISQUE, FRESH SUSSEX WHOLEMEAL BREAD & SOUTH DOWNS BUTTER (GFA) 9

SUSSEX PORK BELLY BITES, PAN FRIED WITH A PEDRO XIMINEZ SHERRY GLAZE (GF) 8.5

CREAMY WILD MUSHROOMS, TOASTED BREAD, THYME & PARSLEY (GFA)(V) 8

SLICED HERITAGE TOMATO, WHOLE ITALIAN BURRATA, CROSTINI & PEA SHOOTS (GFA/V) 9

SUSSEX CHEESE MELTING POT, TOASTED BREADS, ONION CHUTNEY (GFA) 8.5

CURED TROUT GRAVADLAX, CITRUS FENNEL SALAD, FISH CRACKLING (GF) 9

MAINS

ROAST SIRLOIN OF BEEF (GFA) 21

Honey Roasted Carrots & Parsnips, Butternut Puree, Red Cabbage, Spring Greens, Duck Fat Roast Potatoes, Yorkshire Pudding

TWICE COOKED SUSSEX PORK BELLY (GFA) 18

Honey Roasted Carrots & Parsnips, Butternut Puree, Spring Greens, Duck Fat Roast Potatoes, Yorkshire Pudding

HALF ROASTED CAJUN CHICKEN (GFA) 17

Honey Roasted Carrots & Parsnips, Butternut Puree, Spring Greens, Duck Fat Roast Potatoes, Yorkshire Pudding

NUT ROAST (V/VEA/GFA) 18

Honey Roasted Carrots & Parsnips, Butternut Puree, Spring Greens, Roast Potatoes, Yorkshire Pudding

PAN FRIED HAKE FILLET (GF) 22

Rope Grown Mussels, Cherry Tomatoes, Olives, Samphire, Capers Butter

TOTTINGTON 6OZ WAGYU BURGER (GFA) 23.5

*Served in a Sussex Challah Roll, Sliced Beef Tomato, Lettuce, Fresh Gherkin, Chef's Slaw, Chips
Add Smoked Bacon, Applewood Smoked Cheese, Caramelised Onions, Red Pepper Salsa £1.50*

BUTTERNUT SQUASH & CHERRY TOMATO TAGLIATELLE (V) 15

butternut puree sauce, parmesan shavings, toasted focaccia shard

TOTTINGTON SHARING ROAST BOARD FOR TWO 46

3 MEATS, BEEF, PORK & CHICKEN, EXTRA ROASTIES & YORKIES, HONEY ROAST VEG AND LOTS OF GRAVY

SUMMER SHARING CHICKEN (GF) 37

Too Hot for a Roast?

Whole Cajun Chicken served on a sharing platter with Chef Slaw, Bloody Mary Beans, Heritage Tomato & Avocado Salsa Pot, Chunky Chips, Be Saucy Smoked Chipotle Mayo

(GF) Gluten Free / (GFA) Gluten Free Alternative / (V) Vegetarian / (VA) Vegetarian Alternative / (VE) Vegan / (VEA) Vegan Alternative



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LIGHT BITES & BOWLS



TOTTINGTON TERRA BOWL (GF)(V) 19

fresh herbs, tomatoes, cucumber, red peppers, peashoots, pomegranate, pumpkin seeds, red cabbage, edamame beans, fresh bread

choose 1 protein: Roast Sirloin of Beef, Grilled chicken/ Asian crispy shredded beef /cured trout / roasted spiced cauliflower /tiger tail prawns/ falafel/ boiled egg/ goats cheese

choose 1 dressing: tzatsiki / sweet chili sauce / oil & balsamic / honey mustard / aioli / Thai Dressing



THE SUNDAY ROAST BAP (GFA) 12.95

Pork Belly, Sirloin of Beef or Nut Roast, Caramelised Onions, Gravy & Roasties on the Side

LOBSTER MAC 'N' CHEESE 10

Creamy Macaroni Cheese, Fresh Lobster pieces, lobster bisque sauce topped with a herb, breadcrumb & parmesan crust,

TRUFFLE PARMESAN FRIES & AIOLI DIP (GF) 6.50

CAULIFLOWER CHEESE (V) 6.50

**BREAD BASKET, SUSSEX SOUTHDOWNS BUTTER & DIPPING OILS (GFA)(V) 4.50
(ADD OLIVES FOR 1.50)**

COLD PINT OF PRAWNS, AIOLI DIP, FRESH BROWN BREAD & BUTTER (GFA) 9

TERRA SIDE SALAD BOWL (VE)(GF) 5

