

COLONEL FAWCETT

Suggested drinks

Cherry Negroni – Beefeater gin, Regal Rogue vermouth, Select aperitivo, maraschino cherry £12

Weingut Leitz Riesling, Germany - off-dry pears, pineapple & lime, saline finish £9.2 / 12 / 33

Le Meule Pinot Noir, France - red fruits & spice with a super smooth finish £10 / 13 / 35

£30 two course / £34.5 three course

Kids eat free – roast main & scoop of ice cream

Starters

White pudding Scotch egg, homemade piccalilli £8

Crispy duck salad, watercress, white radish, spring onion, soy & sesame dressing £12.5

Potted Morecambe Bay shrimp, fermented white cabbage, toasted granary £11

Gin cured sea trout, shaved fennel, salt baked beetroot, crème fraiche, rye £11.5

Curried potato cake, pickled cucumber, mint yoghurt (vegan) £9

Roasts

Roast rare breed topside of beef, red cabbage, bone marrow gravy & horseradish crème fraiche £24

Marinated leg of Black Face lamb, tenderstem broccoli, gentleman's relish, lamb jus gras & mint sauce £24

Slow cooked pork belly, braised leeks & chorizo jam, apple sauce, cider & mustard gravy £23

Free range Sussex chicken breast, confit leg croquette, shallot puree, thyme gravy, bread sauce £23

Wild rice & cashew nut roast, cheesy leeks, mushroom gravy (v) £17.50

All roasts served with roast potatoes, garlic greens, glazed new season carrots & Yorkshire pudding

Desserts

Bitter chocolate, hazelnut & salted caramel tart, coffee ice cream £9

Lemon & buttermilk posset, poached new season rhubarb, shortbread £9

Classic cherry bakewell tart £9

Irish apple cake & custard £9

Digestifs

Quinta da Crasto LBV Porto: dark, sumptuous and full of depth £4.5

Pink Pony Club: Blackwater gin, Regal Rogue wild rose vermouth, strawberry, lemon, egg white £12

Lucky Sod whiskey liqueur £4

For full information regarding allergens, please ask a member of staff

Meat: HG Walter / Fish: Daily Fish Supplies

V – Vegetarian / Vgn – Vegan / Gf – Gluten