

COLONEL FAWCETT

Sunday lunch menu

Suggested drinks

Bloody Mary (classic w/ Vodka) / **Bloody Maria** (Twist w/ Tequila) 9.5

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

Le Meule Pinot Noir, France - red fruits & spice w/ smooth finish 10 / 13 / 35 (**chilled option**)

Starters / small plates

Classic ribeye steak tartare, confit egg yolk, toasted focaccia 14.5

Confit duck rillettes, cornichons & toast 12.5

Smoked haddock scotch egg, kedgeree sauce 9

Ricotta stuffed courgette flower, charred flat white peach 13 (v, gf)

Isle of Wight tomatoes, Laverstoke Farm burrata 13 (v, gf)

Roasts

Roast rare breed topside of beef, red cabbage, bone marrow gravy & horseradish crème fraiche 24 (gf*)

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 (gf*)

Free range Sussex chicken breast, confit leg croquette, pea & broadbean puree, thyme gravy 23 (gf*)

Wild rice & cashew nut roast, cheesy leeks, mushroom gravy 17.5 (v)

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

Beer battered haddock & chips, tartare sauce, minted mushy peas & chip shop curry sauce 19

Desserts

Pistachio cake, macerated strawberries & white chocolate sauce 9 (v)

Raspberry meringue, almond & hisbiscus "Pavlova" 9 (v)

Sticky toffee pudding, toffee sauce & vanilla ice cream 9 (v)

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

Gf - gluten free without Yorkshire pudding.*

Meat: HG Walter / Fish: Daily Fish Supplies

V – Vegetarian / Vgn – Vegan / Gf – Gluten