COLONEL FAWCETT

Sunday lunch menu

Suggested drinks

Bloody Mary (classic w/ vodka) / **Bloody Maria** (twist w/ tequila) 9.5

Era Sangiovese, Italy bang for your buck, with cherry & liquorice. Smooth as you like & organic 8.7 / 11 / 31

Starters / small plates

Duck liver parfait, sour cherries, brioche 12.5

Scotch egg, piccalilli 8.5

Lobster mac n cheese fritters 9

Isle of Wight tomatoes, whipped feta, pickled cucumber 10 (v, gf)

Roasts / Mains

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, sweetcorn 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

Roast hake fillet, smoked haddock kedgeree 25 (gf)

Desserts

Dark chocolate cremeaux, raspberries 8 (v)

Sticky toffee pudding, ice cream 8 (v)

Orange & polenta cake, rosemary, creme fraiche 8 (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