

Sunday

Two courses 26.95 • Three courses 31.95

Artisan Sourdough Boule, truffle butter, cultured butter **V** 481 kcal 5

Starters

Twice Baked Cheese Soufflé, rich creamy soufflé, with a glazed cheese crust **V** 537 kcal 10

Roasted Goat's Cheese & Beetroot Carpaccio, pine nuts, lemon dressing, fine herbs **V** 541 kcal 9

Pan-Seared King Scallops, roasted celeriac purée, yuzu gel, frisse lettuce, lime beurre blanc 483 kcal 15

Sussex Smoked Mackerel Rillettes, pickled shallots, beetroot, sourdough thins 382 kcal 12

Soy Glazed Pork Belly Bites, red cabbage slaw 340 kcal 10

Roasts

All served with roasted root vegetables potatoes, seasonal greens, cauliflower cheese, Yorkshire pudding and gravy

Beef Sirloin, Yorkshire pudding, horseradish sauce 775 kcal 23

Butternut Squash, Chestnut & Apricot Wellington, pesto and pomegranate seeds **V, VGA** 671 kcal 20

Roast of the Week, Yorkshire pudding, accompanying sauce 21

Mains

Roasted Cod, saffron potato fondant, roasted heritage cauliflower, samphire, split herb butter sauce 899 kcal 25.95

Harbour Hamburger, lettuce, tomato, burger relish, brioche bun, fries 892 kcal 16

Add West Country Cheddar or Blue Cheese 112/141 kcal 2

Add Maple-Cured Slab Bacon 201 kcal 2.5

Fish & Chips, smashed peas, tartare sauce 809 kcal 22

Pan-Seared Duck Breast, pommes anna potatoes, cavolo nero, pickled berries, red wine sauce 891 kcal 25

Seafood Linguine, prawns, squid and mussels, rich tomato bisque 612 kcal 24

Slow-Roasted Butternut Squash & Sage Ravioli, pine nuts, lemon pangrattato **V** 719 kcal 19

Sides

Truffle Cauliflower Cheese **V** 388 kcal 5

Maple Glazed Heritage Carrots **V** 404 kcal 5

Sautéed Swiss Chard **V** 308 kcal 5

Seasonal Greens **V** 112 kcal 5

Roast Potatoes, rosemary salt **V** 318 kcal 5

Creamy Mash **V** 288 kcal 4.5

Hand Cut Chips or Fries, thyme salt **V** 253 kcal 4

The finer details

V vegetarian | **VG** vegan | **VGA** vegan option available

Our food and drinks are prepared in areas where cross-contamination may occur, and our menu descriptors do not include all ingredients.

If you have any allergies, intolerances, or other dietary requirements, or if you require allergen information, please let us know before ordering.

A discretionary gratuity of 12.5% is added to the total bill and divided fairly between the team and independently from the business.

Adults require approximately 2000 kcal a day.

H^A_RBAR+
KITCHEN