

THE MERRIE HARRIERS

Roasted winter vegetable soup, soy honey pumpkin seeds. £7.50 (V) (DF)

Grilled tiger prawns, garlic, chili, toasted sourdough. £9.00 (DF)

Parma ham, tomato vinegar dressing, toasted sourdough. £8.00 (DF)

Blistered Padron peppers, olive tapenade, paprika salt. £8.00 (GF) (DF) (VE)

Garlic wild mushroom, toasted brioche. £8.00 (V)

Main

Fillet of salmon, prawn, pea, chorizo risotto, rocket, parmesan. £19.50 (GF)

Braised lamb shank, mediterranean vegetable cassoulet. £24.00 (GF) (DF)

Pork belly, red cabbage puree, tender stem broccoli, butter fondant potato, veal jus. £18.00 (GF)

Ragu of veal shin, slow cooked tomato, ancho chili, pappardelle, parmesan. £18.00

Steak & Sussex ale pie, seasonal vegetables, cream potato, veal jus. £18.00

Sticky chili beef, oriental salad, black sesame. £17.00 (DF) (GF)

Fish & chips, tartar sauce, mushy peas £17.00 (GF)

Gourmet Sussex burger, crispy bacon, Monterey Jack, burger sauce,
cabbage slaw, gherkin, lettuce, tomato, fries. £17.00

Thai green chicken curry, sticky rice, Indian naan. £17.00 (DF)

Baked polenta, olives, roast Mediterranean vegetables, slow cooked tomato. £16.00 (GF) (DF) (VE)

Vegetable Miso broth, vermicelli noodles. £16.00 (GF) (DF) (VE)

Desserts @ £8.00

Vanilla pannacotta, berry compote, broken crunchie bar. (GF)

Bread & butter pudding, mulled wine, custard.

Sticky toffee pudding, vanilla ice cream. (GF)

Baked chocolate pudding, pistachio, chocolate ice cream. (GF)

Downsview Farmhouse Ice Cream (GF) @ £2.50 per scoop

Madagascar Vanilla, Strawberry, Chocolate, Mint Chocolate Chip, Honeycomb, Salted Caramel

Sorbets (GF)(VE)

Blood Orange, Lemon, Raspberry

If you have any food allergies or dietary requirements, please let us know.

A 10% discretionary service charge will be added to your final bill | We support local producers wherever possible.

Book now for Sunday lunch.

Two courses £24.00

Three courses £30.00