WINTER SUNDAY MENU

WHILE YOU WAIT

- Homemade soup of the day (VE) 5.95
  fresh bread
- Battered tiger prawns starter 8.95 | main 14.95
  sweet chili dip
- Norbury Blue cheese and chestnut mushroom tart (V) 7.95
  served warm, Secretts’ baby leaf, tarragon and mustard vinaigrette, caramelised onion jam

STARTERS

- Winter squash and chickpea falafel (V) ** 6.95
  Secretts’ baby leaf, mint yoghurt dip
- Chef’s chicken liver parfait 6.50
  Secretts’ baby leaf, toast, plum and ginger chutney

STAPES

- Winter squash and chickpea falafel (V) ** 6.95
  Secretts’ baby leaf, mint yoghurt dip
- Chef’s chicken liver parfait 6.50
  Secretts’ baby leaf, toast, plum and ginger chutney

GREAT BRITISH ROASTS

- Half roast chicken 14.95
  sausage meat stuffing
- Roast sirloin of English beef 17.50
  cooked pink
- Dry aged loin of English pork 15.95
  crackling, apple sauce
- Trio of roasts 18.95
  Can’t decide which meat to have... Why not have a bit of everything?
- Vegetable & lentil loaf (V) 14.50
  Yorkshire pudding, roasted new potatoes, seasonal vegetables, caramelised onion jus

EXTRA TRIMMINGS

- Cauliflower cheese 3.50 | extra Yorkshire pudding 1.50 | extra roast potatoes 3.75 | mash potato 3.75
- Sausage meat stuffing 2.50 | seasonal vegetables 3.25

MAINS

- Prime British beef burger 14.95
  smoked bacon, mature cheddar, beef tomato, gem lettuce, red onion, gherkin, toasted brioche bun, chips
  Double up your burger patty 3.95
- Roast sirloin of English beef 17.50
  cooked pink
- Dry aged loin of English pork 15.95
  crackling, apple sauce
- Trio of roasts 18.95
  Can’t decide which meat to have... Why not have a bit of everything?
- Vegetable & lentil loaf (V) 14.50
  Yorkshire pudding, roasted new potatoes, seasonal vegetables, caramelised onion jus

A BIT ON THE SIDE

- Chips | mash potato | dauphinoise | roasted new potatoes (V) 3.75
- Seasonal vegetables | mixed leaf salad 3.25

FRESH - SEASONAL - LOCAL

(V) - VEGETARIAN DISH (VE) - VEGAN DISH (***) - CAN BE ADAPTED TO VEGAN ON REQUEST

See overleaf for information on allergies and intolerances.

An optional 10% service charge will be added to tables of 8 people of more.
DESSERTS

Sticky toffee pudding (V) 5.95
salted caramel sauce, vanilla ice cream

Bramley apple and spiced plum crumble tart (V) (**) 6.50
vanilla pod custard

Homemade bread and butter pudding (V) 5.75
vanilla pod custard

Lemon tart (V) 6.50
winter berry compote

Chocolate orange torte (VE) 6.25
vanilla ice cream

Local ice cream 2 scoops 3.50 | 3 scoops 4.95
chocolate | vanilla | strawberry | honeycomb | salted caramel | cherry

Local sorbet (VE) 2 scoops 3.50 | 3 scoops 4.95
lemon | raspberry | mango

BRITISH CHEESE BOARD

Rosary Ash
goat’s cheese with a mousse-like texture and a natural acidity, made from pasteurised milk and vegetarian rennet.

Norbury Blue
a distinct flavoured blue veined cheese, handmade on the Albury Estate in Surrey.

Waterloo
rich and creamy semi-soft cheese made from unpasteurised Guernsey cow’s milk with a vegetarian rennet.

Sussex Charmer
from West Sussex; a creamy mature cheddar taste with the zing of Parmesan.

grapes, celery, plum and ginger chutney, artisan crackers 9.50

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Ask your server for more information.

GREEN PLATE POLICY

ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have any allergies or intolerances your food should be served on a green plate.

Please do not consume anything not served on a green plate.