



## Sunday Lunch July 2021

Spicy nuts gf 3 Crabtree scotch egg 7 Marinated olives gf 3.5 Chorizo, padrons, aioli 5.5  
Pickled onion rings, chilli jam 4 Pool Bay oysters, shallot vinegar 3 for 7.5

### Starters

Tamari roast cauliflower - miso broth, rice noodles, pickled carrots, hazelnuts 9  
Charred asparagus - poached hen's egg, hollandaise, Parma ham, pine nuts 9.5  
Chicken and smoked ham terrine - truffle mayonnaise, pickled shallots, bread 9  
Pan-roast scallops - pancetta, cauliflower purée, compressed apple, chive oil 11  
Chicken and chorizo ballotine - chicken sauce, sage oil 10

### Mains

Roast rump of dry aged beef,  
roast potatoes, Yorkshire pudding, local vegetables, red wine gravy 16  
Stuffed portobello mushroom,  
roast potatoes, Yorkshire pudding, local vegetables, red wine gravy 16  
Lamb shoulder- charred vegetables & bulgur salad, mint yoghurt,  
pomegranate, pumpkin seed 16  
Whole plaice- runner beans, new potatoes, caper beurre noisette 18  
Heritage tomato tart – fennel & courgette 14  
Trenchmore beefburger – brioche bun, chilli jam, tomato, gherkin, baby gem, basil mayonnaise,  
skinny fries (add bacon or cheddar), 16  
Mussels - Silly Moo cider cream sauce, focaccia 13  
Ribeye steak - grilled tomatoes & mushrooms, bearnaise sauce 20

### Sides

Triple cooked chips 4, Beef fat chips 5, Spiced skinny fries 2.5, New potatoes 3.5 Heritage tomatoes,  
basil dressing 4, Runner beans 3.5, Focaccia - chilli oil 4, Truffled macaroni cheese 7, Bearnaise 1.5,

### Desserts

Chocolate hazelnut torte, raspberry sorbet, mint 8  
Pineapple rum tart, coconut sorbet, pineapple gel 7.5  
Clotted cream panna cotta, fresh strawberries, scone crumb, earl grey syrup 7.5  
Tipsy tiramisu 7.5  
Crabtree ice cream or sorbet 2 scoops 5  
Sussex & British cheeses, chutney, grapes, crackers 10