

THE

JOLLY TANNERS
JT SUNDAY ROAST (26th JAN)

Two Course 29 / Three Course 36

TO BEGIN

Leek & Potato Soup v
Parmesan beignet, truffle crème fraiche, chive oil

Ploughman's Terrine
Celeriac remoulade, toast

Prawn Cocktail
King prawns, marie rose sauce, cos lettuce, melba toast, lemon

Potted House Smoked Trout
Rillette, cucumber jelly, garlic croute, watercress foam

TO FOLLOW

*All roasts to accompany, roast potatoes, honey glazed carrots, braised red
cabbage & Yorkshire Pudding*

Sirloin Of Trenchmore Farm Beef
Horseradish sauce, red wine gravy

Slow Cooked Rolled Pork Belly
Apple sauce, Sussex cider gravy

Our Nut Roast v
Marmite Gravy

Trenchmore Farm Burger
Sussex brie, belly bacon, beef fat garlic & chive mayonnaise, tomato chutney,
caramelised onion, cos lettuce, brioche bun, chunky chips

Chefs Fish Pie
Sussex landed fish, boiled egg, fish bechamel, mashed potato

TO ACCOMPANY

Chunky chips v 5 Cauliflower cheese v 5
Crispy bubble & squeak croquettes 5 White cabbage, peas, sweet shallots, smoked bacon 5

TO END

Caramelised Apple Crumble
Warm vanilla curstard

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

Rhubarb & Custard Mess
Pannacotta, rhubarb compote, meringues, white chocolate feuillantine

Sussex Cheese's
(supplement charge 5)
Pickled celery, grapes, honey jelly, crackers, walnut & raisin bread

KINDLY INFORM STAFF OF ALL ALLERGIES AND INTOLERANCES