

THE

JOLLY TANNERS
JT SUNDAY ROAST

FOR THE TABLE

Marinated Olives ve/gf 4
Bread, Marmite Butter, Salted Whipped Butter (for two) v 5
Beal's Farm Charcuterie, Bitter Leaves gf 8
Whipped Goats Cheese Mousse, Crudités v/gf 6

TO BEGIN

Sussex Asparagus Soup v 7
Truffle Crème Fraiche
Chicken Liver Parfait 8
Celeriac Remoulade, Toast
Prawn Cocktail 9
King Prawns, Marie Rose Sauce, Egg, Cos Lettuce, Melba Toast, Lemon
Confit Pork Belly, Roasted Fennel gf 9
Apple Sauce, Roasted Fennel, Baby Gem, Wild Leaf Garlic Oil

TO FOLLOW

All roasts to accompany, roast potatoes, carrot & swede mash, honey glazed parsnip & Yorkshire pudding

Sirloin Of Trenchmore Farm Beef 24
Horseradish Sauce, Red Wine Gravy
Slow-Cooked Rolled Sussex Lamb Shoulder 23
Mint Sauce, Lamb Gravy
Nut Roast v/n 19
Marmite Gravy
Fishcake gf 20
Monks Beard, Ratte Potatoes, Sussex Purple Sprouting Broccoli, Poached Egg, Fish Velouté

TO ACCOMPANY

Buttered Mange Tout v/gf 5
Cauliflower Cheese v/gf 6
January King Cabbage v/gf 4
Smoked Bacon, White Cabbage, Peas, Sweet Shallots v/gf 5
Tater Tots, Curry Mayonnaise v/gf 5

TO END

Caramelised Apple & Rhubarb Crumble v/gf 8
Vanilla Custard
Warm Treacle Sponge v 9
Clotted Cream Ice Cream
Baked Chocolate Tart v 8
Salted Caramel Ice Cream
Sussex Cheese Plate n 14
Pickled Celery, Grapes, Honey Jelly, Crackers, Walnut & Raisin Bread

v - Vegetarian n - Nuts ve - Vegan gf - Gluten Free

Many dishes can be altered to suit dietary needs with the exclusion of alteration of different ingredients

*Before ordering, please make us aware of any requests, food allergies or intolerances that you may have. Trace elements of any allergens may be present in all food that we serve.
A discretionary service charge of 12.5% will be added to all food and beverage orders.*