

SLATE

RESTAURANT

SUNDAY MENU

All served with rosemary and garlic roast potatoes, honey roasted carrots and parsnips, butternut squash purée, beetroot, seasonal greens and a lovely Yorkshire pudding. All finished with red wine gravy.

Roast rib of beef of British beef £13.95

Rosemary and garlic roast Sussex leg of lamb £13.95

Slow cooked Sussex pork belly in cider and sage. £12.95

Lemon and thyme roast chicken breast on the bone £12.95

Mix nut, dried cranberry, tahini and root vegetables, green lentils croquette (V) £10.95

YOUNG DINERS

Children's portions are available

For just £6.95

DESSERTS

All desserts £5.95

All desserts are gluten free (GF)

Chocolate-beetroot brownie, mini meringue, salted caramel sauce and white chocolate-vanilla ice cream

Apple and almond cake with cinnamon ice cream

Ginger crème brule with lavender short bread biscuit

Rose water pistachio panna cotta and raspberry sauce

Sharing cheese board £10.95

for 2 people.

Ask a member of staff for today's cheese selection

EXTRAS

Roasted rosemary & garlic potatoes, butternut squash purée, side of mixed vegetables, seasonal greens £3.00 each

Yorkshire pudding £1.50 each

IMPORTANT INFORMATION FOR OUR DINERS

(V) = Vegetarian
(GF) = Gluten free

If you have any allergens please speak to a member of staff before ordering. We will gladly run through the menu with you. This menu may or will contain the following ingredients, celery, cereals containing gluten, eggs, crustaceans, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya and sulphites.

Everything you read on this menu is freshly prepared on the premises and cooked to order so do please bear with us particularly during busy periods. A discretionary optional gratuity of 10% will be added to your bill.