How it works - FIRST CHOOSE YOUR MAIN COURSE... and the price includes YOUR STARTER & DESSERT

STARTERS

'THE CLASSIC' ATLANTIC PRAWN COCKTAIL - Served on a bed of baby gem lettuce, spicy Marie Rose sauce and brown bread & butter

ROASTED PLUM TOMATOES & RED PEPPER HOMEMADE SOUP Topped with a truffle cream and served with award-winning cheddar cheese on toast (Can be vegan)

PORCINI MUSHROOM ARANCINI BALLS - Deep-fried until golden brown, finished with shavings of parmesan cheese and pesto, served with lemon and chopped fresh herb mayo (Can be vegan)

HOMEMADE CHICKEN LIVER PARFAIT - Served with a tomato chutney and toasted brioche

PARMA HAM WITH A TRIO OF MELONS - Cantaloupe, Honeydew and Galia with a homemade fresh ginger syrup

MAINS

ROAST LOCAL DUO OF SUSSEX PORK, SHOULDER & BELLY Served with Yorkshire pudding, homemade apple sauce, crackling, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy - £38.95 Price includes a starter and a dessert

ROAST SIRLOIN OF BRITISH BEEF - Served with Yorkshire pudding, mixed seasonal vegetables, cauliflower cheese, roast potatoes and a red wine gravy - £43.95 Price includes a starter and a dessert

ROAST FREE RANGE CHICKEN - Served with chefs homemade stuffing, pig in a blanket, Yorkshire pudding, bread sauce, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy - £38.95 Price includes a starter and a dessert

THE LITTLE BROWN JUG'S 'BIG' MIXED ROAST - Roast sirloin of aged British beef, roast free-range chicken and 3-hour braised shoulder of local lamb, served with chefs homemade stuffing, pig in a blanket, Yorkshire pudding, bread sauce, mixed seasonal buttered vegetables, cauliflower cheese, roast potatoes and a red wine gravy £47.95 Price includes a starter and a dessert

A BEAUTIFUL FRESH SALMON EN CROÛTE, SALMON FILLET Topped with a prawn mousse, wrapped in puff pastry and served with a lobster sauce. Accompanied with seasonal buttered vegetables and roast potatoes - £39.95 Price includes a starter and a dessert

MUSHROOM, CHESTNUT & VEGETABLE 'PITHIVIER'
Mixed in a creamy wild mushroom velouté and encased in puff pastry,
accompanied with seasonal buttered vegetables, roast potatoes
and served with rich port gravy

£38.95 Price includes a starter and a dessert (Can be vegan)

DESSERTS

OUR 'BEST EVER' BROWNIE - Made with rich dark chocolate and served with a rich warm chocolate sauce and Madagascan vanilla ice cream

TREACLE SPONGE - Steamed sponge pudding made with Lyles Treacle, Golden Syrup and served with Birds vegan custard (Can be vegan)

VANILLA CRÈME BRULEE - Made with free range egg yolks and double cream served with a raspberry coulis and a homemade shortbread biscuit (V)

FRESH FRUIT PAVLOVA – Homemade meringue filled with Chantilly cream and a fruit coulis

CHEF'S CHEESE BOARD – A selection of artisan cheeses served with crackers, homemade chutney and grapes (£5 supplement)

