

SUNDAYS at



FARMYARD

BREAD & BUTTER

Warm malted sourdough with
homemade butter **choose -**

Seasalt butter **5**

Black garlic and mushroom butter **5.5**

NIBBLES

Marinated Gordal olives **5**

Marinated anchovies **6**

Spiced almonds **4.5**

APERITIFS

Manzanilla sherry **6.5**

Bellwether White Negroni **10**

White Port & Tonic **8**

CHARCUTERIE

Saucisson from Moons Green, Tenterden

8 each | selection for 22

Wild Fennel | Four peppercorn

Wild cep + truffle

Port + plum | Rosette de Lyon

OYSTERS

Maldon Oysters 3.5 each | 3 for 10

Naked (as it is)

Hot (chilli+lime)

Dirty (pickles)

Bloody (Bloody Mary)

TO START

Local asparagus, soft boiled egg, celeriac remoulade, maple bacon (ask for v) **12.5**

Potted duck, pickled carrot + fennel, crostini **8.5**

Hastings hot smoked salmon, apple, celery + walnut salad, blue cheese dressing **8.5**

Heritage Beetroot, burrata, figs, pinenuts, watercress (v, ask for ve) **12**

THE ROASTS

Served with cauliflower cheese, Yorkshire puddings, roast potatoes, seasonal veg and red wine gravy

Beef Organic Pevensey roast beef (rare unless you ask) **20**

Lamb Slow-roasted salt marsh lamb shoulder, mint sauce **19**

Fish Hastings day-boat landed huss fillet **19**

Plant Filo, beluga lentil, portobello mushroom, walnut **17**

WINE MATCH

Our roasts are perfect with a Roasting Red

L'Ane Mort Bordeaux

Château Des Annereaux

Merlot/Cabernet Franc

Pomerol, France

Sml: 7.5 Med: 9 Bottle: 37

FOR NEXT TIME... LARGE JOINTS AND ALL THE TRIMMINGS FOR PRE-ORDER (order by Thursday to eat on Sunday)

Pevensey salt marsh lamb shoulder

Slow-roast in red wine with local buttered greens, boulangère potatoes, all the trimmings

26 per person (minimum 4 people)

Stuffed free-range Sussex chicken

Whole sage and onion stuffed chicken with local buttered greens and all the trimmings

22 per person (minimum 2 people)