



# WINTER SUNDAY MENU

## WHILE YOU WAIT

**Garlic ciabatta** (V)(\*\*GF) 3.75  
*add cheese 50p*

**Marinated olives** (VE) 3.50

**Crispy fried whitebait** 4.95  
dusted with cayenne pepper,  
Cold Pressed Oil Company mayonnaise

**Bread board** (V) 4.95  
salted butter, balsamic syrup,  
Cold Pressed Oil Company rapeseed oil

**Honey mustard pork chipolatas** 5.95

## STARTERS

**Homemade soup of the day** (VE)(\*\*GF) 5.95  
fresh bread

**Chef's chicken liver parfait** (\*\*GF) 6.75  
onion marmalade, garlic crostini,  
dressed Secretts' baby leaves

**Crispy fried calamari** (GF) 7.95  
dressed rocket, Cold Pressed Oil Company  
'Nduja mayonnaise

**Smoked haddock and leek tart** (GF) 8.95  
served warm, Kingfisher Farm watercress,  
rocket pesto dressing

**Smoked duck salad** (GF) starter 8.95 | main 15.95  
Secretts' baby leaves, balsamic pickled onions,  
beetroot and carrot

**Roasted cauliflower & blue cheese salad** (V)(\*\*GF) 7.25  
caramelised onion marmalade, brioche croutons,  
Kingfisher Farm watercress, and truffle oil

**Whole baked Camembert** (V)(\*\*GF) 15.95  
infused with rosemary and garlic,  
onion marmalade, toasted ciabatta

## GREAT BRITISH ROASTS

**Roast turkey** 15.95  
pig in blanket,  
sage & onion stuffing

**Roast sirloin of  
British beef** 17.50  
(cooked pink)

**Dry aged loin of  
English pork** 15.95  
crackling, apple sauce

**Trio of roasts** 19.95  
Can't decide which meat to  
have... Why not have a bit  
of each?

**Squash, spinach and sage stuffed  
flat mushroom** (V)(\*\*)(\*\*GF) 12.95  
Yorkshire pudding, roasted new  
potatoes, seasonal vegetables,  
rich mushroom sauce

*served with homemade Yorkshire pudding, duck fat roast potatoes,  
seasonal vegetables and rich red wine gravy. (\*\*GF)*

## EXTRA TRIMMINGS

*sage & onion stuffing* (GF) 3.50 | *Yorkshire pudding* 1.50 | *cauliflower cheese* 3.50  
*roast potatoes* (GF) 3.95 | *roasted root vegetables* (GF) 3.50 | *seasonal vegetables* (GF) 3.50

## MAINS

**Fresh battered haddock and chips** (GF) 14.50  
sautéed peas, tartare sauce

**Prime British beef burger** (\*\*GF) 14.95  
smoked bacon, mature cheddar, beef tomato,  
gem lettuce, red onion, gherkin, tomato relish,  
Cold Pressed Oil Company mayonnaise,  
toasted brioche bun, chips  
*Double up your burger patty £4.50*

**Grilled fillet of sea bass** (GF) 16.95  
crushed new potatoes, creamed leeks,  
crayfish tails

**Steak and St Peter's Ale pie** (GF) 15.50  
beef and mushrooms braised in St Peter's dark  
ale, encased in pastry, sautéed mixed greens,  
buttered mash

**Wild boar and apple sausages** 14.95  
buttered mash, sautéed greens,  
red wine and balsamic onion jus

**Sweet potato, mushroom &  
spinach pie** (V)(\*\*)(GF) 14.50  
thick creamy sauce, encased in shortcrust  
pastry, sautéed mixed greens, buttered mash

## A BIT ON THE SIDE

chips | buttered mash | crushed new potatoes (GF) 3.95  
sautéed mixed greens | roasted root vegetables | Secretts' baby leaf salad (GF) 3.50

## FRESH - SEASONAL - LOCAL

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (\*\*) = CAN BE ADAPTED TO VEGAN ON REQUEST

(GF) = USES NON GLUTEN CONTAINING INGREDIENTS (NGCI)

(\*\*GF) = CAN BE ADAPTED TO USE NON GLUTEN CONTAINING INGREDIENTS ON REQUEST

See overleaf for information on allergies and intolerances.

An optional 10% service charge will be added to tables of 8 people or more.



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## DESSERTS

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**Traditional Christmas pudding** 6.50  
brandy sauce, redcurrants

**Blackberry and apple crumble tart** (V)(\*\*)(GF) 6.50  
vanilla custard

**Sticky toffee pudding** (V)(GF) 6.25  
salted caramel sauce, vanilla ice cream

**Irish cream cheesecake** 6.50  
dark chocolate sauce

**Chocolate orange tart** (VE)(GF) 6.25  
raspberry coulis, macerated raspberries

**Salted caramel chocolate brownie** (V)(GF) 6.25  
dark chocolate sauce, vanilla ice cream

**Local ice cream** (GF) 2 scoops 3.95 | 3 scoops 5.25  
chocolate | vanilla | strawberry | honeycomb | salted caramel | cherry  
*See our specials for seasonal ice cream flavours*

**Local sorbet** (VE)(GF) 2 scoops 3.95 | 3 scoops 5.25  
lemon | raspberry | mango

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## BRITISH CHEESE BOARD

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grapes, celery, fig relish, artisan crackers (\*\*GF) 9.50

**Rosary Ash**

goat's cheese with a mousse-like texture and a natural acidity, made from pasteurised milk and vegetarian rennet

**Oxford Baby Blue**

a creamy, semi-soft blue cheese with a mellow blue flavour

**Tunworth**

a British Camembert inspired soft cheese, soft creamy texture with a nutty flavour

**Sussex Chарmer**

from West Sussex; a creamy mature cheddar taste with the zing of Parmesan



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## GREEN PLATE POLICY

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### ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have any allergies or intolerances your food should be served on a green plate.

**Please do not consume anything not served on a green plate.**