

STARTERS

Soup of the Day **6.50** (V)
Home-made bread

Italian Burrata **8.50** (V)
Basil pesto, seasoned tomatoes

Whole Baked Camembert for 2 **15.00** (V)
Caramelised blueberry compote, maple syrup,
homemade crostinis

Smoked tomato king prawn cocktail **7.50**

SUNDAY ROASTS

All our roasts are served with
olive oil roasted potatoes,
seasonal vegetables & a
Yorkshire pudding

Garlic & Raisin Stuffed Lamb
16.50

Half a Roast Chicken **16.50**

Topside Beef **18.50**

Vegetable Wellington **15.50** (V)
Please ask for what today's
wellington is

Trio of Roasts **19.50**
Topside beef, roasted pork
shoulder and stuffed lamb

Roasted Pork Shoulder with
crackling **17.50**

Add pigs in blankets **4.50**
Add cauliflower cheese **4.50** (V)

MAINS

Chicken Caesar Salad **14.50**
Baby gem lettuce, ciabatta croutons,
parmesan, crispy bacon, Caesar dressing

Beer Battered Fish & Chips **15.50**
Chunky chips, mushy peas,
tartare sauce, lemon wedge

Sussex Charmer Mac 'n' Cheese **15.00**(V)
Cheesy garlic ciabatta, side salad
Add: chorizo or truffle oil **1.50 each**

PUDDINGS

Sticky Toffee Pudding **7.00** (V)
Salted caramel ice cream

Apple & Mixed Berry Crumble **7.00** (V)
Vanilla custard

Warm Belgian Chocolate Brownie **7.00** (V)
Chocolate sauce, berry compote, vanilla ice
cream

Café Affogato **5.50** (V)
Vanilla ice cream, double espresso coffee

SIDES

Mashed potato **4.00**
Six Bells side salad **4.00** (V)

Skin on fries **4.00** (V)
Pickled onion rings **4.00** (V)
Chunky chips **4.00** (V)