

Aperitifs

Why not try a glass of
Prosecco or Sussex sparkling

from 7.00



**THE REAL
EATING
COMPANY**

Opening Times:

Monday 10am - 4pm
Tuesday - Friday 10am - 11pm
Saturday 9am - 11pm
Sunday 9am - 4pm

SUNDAY LUNCH

(sample menu)

2 courses - 14.00

3 courses - 17.00

Starters

Creamy cauliflower soup with toasted almonds, bread and butter (v)

Parma ham, stilton and walnut salad

Mini Ploughmans board

Locally smoked salmon and coriander crème fraiche

Homemade salmon and cod fishcakes

Warm trout and potato salad with parsley dressing

Beetroot risotto and parmesan crisp (v)

Main Courses

Roast 21-day matured beef sirloin, honey roast carrots, yellow French beans,
roast potatoes, Yorkshire pudding and homemade gravy

Roast English pork loin, braised red cabbage, broccoli, apple compote, roast
potatoes, Yorkshire pudding and homemade gravy

Traditional chicken Caesar salad

Confit duck leg, rosemary hash brown potato, creamy savoy cabbage

Beer battered cod and chips, mushy peas

Lemon and thyme roasted mackerel, new potatoes, Purple Sprouting broccoli

Beetroot risotto, crispy onions and green salad (v)

Sides

Chunky chips £2.00 Mixed salad £3.00 Purple Sprouting broccoli £2.50

Bread and butter £2.00 Marinated Kalamata olives £2.00

Puddings

Warm chocolate fondant, vanilla ice cream

Vanilla crème brûlée, orange biscuit

Dessert trio - white chocolate pannacotta, chocolate brownie and passion fruit
ice cream

Bramley apple crumble, homemade custard

Selection of ice creams - vanilla, chocolate, strawberry, honeycomb, espresso,
passion fruit