



WHILE YOU WAIT

KIR ROYALE: sparkling wine and crème de cassis, fruit garnish 125ml £7.95

FRENCH 75: 25ml pink gin and 125ml Champagne, thin lemon and a cocktail cherry
£ 6.95

APEROL SPRITZ: 75ml prosecco and 50ml Aperol served with ice and orange slices
£6.95

ARTISAN RUSTIC BREADS: Kalamata olives, Modena balsamic vinegar & dipping
virgin olive oil, salted butter £9.95(*)

SMOKED MIXED NUTS: almonds, peanuts, macadamia, cashew £3.50

KALAMATA OLIVES: robust and fruity whole Greek olives £3.50(*)

STARTERS, NIBBLES AND THINGS TO SHARE

SOUP OF THE DAY: homemade soup with poppy seed crusty bread and salted butter
£6.95(*) v

HALLOUMI STICKS: crispy Greek halloumi sticks with smoky paprika aioli mayo
£5.95(*)v

SMOKED WEALDEN CHICKEN CAESAR: East Sussex smoked chicken breast
with baby gem, parmesan shavings, croutons and Caesar dressing £6.95(*)

HALF A PINT OF WHITEBAIT: crispy seasoned whitebait with tartar sauce, lemon
and walnut bread £6.95

MEZZE SHARING BOARD: Kalamata olives, fire roasted red peppers, hummus,
tzatziki and wholemeal pitta bread £9.95(*) v

SEAFOOD SHARING BOARD: crayfish, greenlip mussels, oak smoked salmon,
rollmop herring, saffron aioli served with artisan bread & balsamic dipping oil £13.95(*)

At busy times there may be a short wait as all dishes are cooked to order

Should you have any special dietary requirements or allergies then please speak to a member of staff, a full allergy list is available on request and our chefs are happy to cater for your needs. (v) Suitable for vegetarians. (*) Available as gluten free. Whilst we endeavour to maintain the integrity of our products, please note that our dishes are prepared in a multi-kitchen environment



THE MAIN EVENT

TLB SUNDAY ROAST "A very British tradition"

All meat locally sourced from Glovers butchers

SLOW ROASTED TOPSIDE OF BEEF £14.95(*)

SEASON ROASTED ROLLED LEG OF LAMB: £14.95(*)

BACON WRAPPED ROASTED CHICKEN BREAST: £13.95 (*)

All accompanied by golden roast potatoes, Locally sourced fresh seasonal vegetables, Yorkshire pudding, homemade sausage meat stuffing and rich stock gravy

VEGETARIAN ROAST: Roasted nut loaf, golden roast potatoes, Locally sourced fresh seasonal vegetables, homemade Yorkshire pudding with rich vegetarian gravy
£12.95(*)

THE LEATHER BOTTLE'S AMBER ALE BATTERED HADDOCK FILLET:
crispy chips, a choice of mushy or garden peas and homemade tartar sauce £14.95 (*)

PRIME CUT AGED STEAK BURGER: inside a toasted brioche bun, with mature cheddar, baby gem, tomato & crispy chips £13.95 add bacon £1.95

MINTED LAMB SUET PUDDING: served with red wine jus and creamed potato
£14.95

AUBERGINE PARMIGIANA: oven baked aubergine in a rich tomato and basil passata topped with a parmesan crumb served with garlic toasted artisan bread
£13.95(*)v

FROM THE GRILL

AGED FREE RANGE 8OZ FILLET STEAK £24.95(*) **AGED FREE RANGE 10OZ SIRLOIN STEAK** £19.95(*) steaks are served with grilled tomato, Portobello mushroom, beer battered onion rings and crispy chips

ADD A SAUCE: peppercorn sauce £2.95(*) blue cheese sauce £2.95(*)

PIRI PIRI MARINATED CHICKEN BREAST: griddled Portuguese spiced breast of chicken on a bed of roasted red pepper salad & crushed avocado £13.95(*)

SIDES @ 2.95 EACH

Seasoned crispy chips

Dressed mixed salad

House coleslaw

garlic toasted artisan bread

seasonal vegetables

buttered baby new potatoes



THE SWEET TREAT

CHOCOLATE FONDANT: dark chocolate pudding with a melting middle & yorvale dairy vanilla ice cream £5.95

LEMON DRIZZLE CAKE: warm glazed lemon sponge with Devon clotted cream £5.95(*)

BUTTERMILK PANCAKES: with maple syrup, blueberry compote & yorvale dairy vanilla ice cream £5.95

AWARD WINNING YORVALE FARM DAIRY ICE CREAM: strawberry sensation, sea salted caramel, red cherry, chocolate chip, cappuccino, bourbon vanilla choose from three scoops £5.95(*)

YORVALE FARM SORBET: mango, raspberry, gin & elderflower **two scoops** £3.95 **three scoops** £5.95(*)

BRITISH CHEESE SELECTION: Cropwell Bishop stilton, Quicques mature cheddar, Cornish brie, biscuits, grapes, celery and apple and bishops finger ale chutney £10.95 (*)
Why not add a glass of port: fortified wine with plum and berry notes best savoured with cheese

AFTER DINNER DRINKS

Remy Martin	50ml £4.20	Kopke Port LBV	100ml £4.95
Glenmorangie	50ml £4.00	Moscatel de Setubal	100ml £4.95
Espresso Martini	95ml £9.95	Rubis chocolate wine	100ml £4.95

FARM HOUSE BAGUETTES: £9.95

Kent honey glazed ham & tomato Mozzarella, pesto, wild rocket & tomato
Crayfish tails & seafood Sauce Crispy smoked bacon, French brie & cranberry
Mature cheddar & apple cider chutney

A choice of **white** or **seeded** crusty buttered baguette & served with cress and coleslaw

Gluten free baguettes available

Add a side of chips: £2.95

SOUP AND BAGUETTE: Your choice of filled baguette with a warming bowl of soup of the day £12.95(*)