

# BUSBY AND WILDS

## SUNDAY MENU

### STARTERS

BUTTERNUT SQUASH & CHESTNUT SOUP WITH CRISPY PARSNIP, SOURDOUGH & BUTTER 6.50

CHICKEN & BLACK PUDDING TERRINE WITH CORONATION SAUCE & TOAST 7.50

PORK BELLY CROQUETTES WITH ANCHOVY AIOLI 7.00

POTTED SUSSEX CRAB, CRAB BISQUE, PICKLED FENNEL, APPLE PUREE & TOAST 8.95

BATTERED HADDOCK GOUJONS SERVED WITH CHILLI JAM 6.95

SALT & PEPPER SQUID WITH GARLIC MAYO 6.95

### ROAST

SIRLOIN OF AGED DARENT VALLEY BEEF WITH HORSERADISH CREAM 15.95

SLOW ROAST SHOULDER OF SUSSEX DOWNS LAMB WITH MINT SAUCE 15.50

ROAST KENTISH HOP PORK BELLY WITH CRACKLING & APPLE SAUCE 14.50

HAZELNUT, ALMOND & WALNUT VEGETABLE ROAST 14.50 (V) (VG AVAILABLE)

*ALL ROASTS SERVED WITH ROAST POTATOES, YORKSHIRE PUDDING,  
SEASONAL SUSSEX VEGETABLES, CAULIFLOWER CHEESE & GRAVY*

### MAIN

BEER BATTERED HALLOUMI & CHUNKY CHIPS  
WITH PICKLED FENNEL SALAD & CHILLI & CORIANDER DRESSING 13.95 (V) (GF/ VG AVAILABLE)

PAN FRIED SKATE WING WITH LEMON & CAPER BUTTER  
FIRAPPLE POTATOES & PICKLED FENNEL SALAD 16.95 (GF)

### PUDDING

STICKY TOFFEE PUDDING WITH CLOTTED CREAM ICE CREAM 7.00

CHOCOLATE & HAZELNUT BROWNIE WITH VANILLA ICE CREAM 6.50

SELECTION OF B&W HOMEMADE ICE CREAMS 7.00  
*LEMON MERINGUE PIE, HAZELNUT PRALINE, RASPBERRY RIPPLE*

CHEESEBOARD 8.50/ 14.00  
*SUSSEX CAMEMBERT, OXFORD BLUE, SUSSEX CHARMER, GOLDEN CROSS GOATS  
SERVED WITH BEETROOT CHUTNEY & CRACKERS*

ALL OF OUR FOOD IS COOKED FROM FRESH TO ORDER. PLEASE BE AWARE THERE MAY BE A SHORT WAIT AT BUSY TIMES  
OUR MAYONNAISE IS MADE FROM FRESH EGG YOLKS DAILY, IF YOU WOULD LIKE A BRANDED ALTERNATIVE PLEASE ASK

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO YOUR TABLE. ALL SERVICE CHARGE GOES TO OUR LOVELY, HARDWORKING STAFF