

BUSBY AND WILDS

SUNDAY

STARTERS

FLOUR POT BAKERY SOUR DOUGH, OLIVES & SUNDRIED TOMATOES 6.95

BATTERED HAKE GOJOURS WITH CHILLI JAM 6.95 (GF AVAILABLE)

SZECHUAN PEPPER SQUID WITH GARLIC AIOLI 7.95 (GF)

ROASTED BEETROOT WITH BRULEED GOATS CHEESE & CANDIED WALNUTS 8.50 (V) (GF)

NUTBOURNE HERITAGE TOMATOES WITH WHOLE BURRATA & SPINCAH PESTO 9.75 (GF)

POTTED SUSSEX CRAB WITH CRAB BISQUE
APPLE PURREE, FENNEL, CAPERS & TOAST 9.95 (GF AVAILABLE)

ROAST

SLOW ROAST SHOULDER OF SOUTH DOWNS LAMB WITH MINT SAUCE 16.50

SIRLOIN OF AGED DARENT VALLEY BEEF WITH HORSERADISH CREAM 17.50

ROAST KENTISH HOP PORK BELLY WITH CRACKLING & APPLE SAUCE 15.95

HAZELNUT, WALNUT, LINSEED, LENTIL & DRIED APRICOT VEGETABLE ROAST 14.95
(V) (VG AVAILABLE)

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

SMALLER PORTIONS OF ALL ROASTS ARE AVAILABLE FOR UNDER 16 AND OVER 70'S

PUDDING

STICKY TOFFEE PUDDING WITH CLOTTED CREAM ICE CREAM 8.25 (GF AVAILABLE)

BELGIUM CHOCOLATE BLACK FOREST BROWNIE WITH MARSCAPONE & POURING CREAM 7.75 (GF)

PEAR POACHED IN COFFEE & SPICED RUM WITH HAZLENUT CRUMBLE 7.50 (GF) (VG)

SUSSEX CHEESEBOARD WITH SPICED PEAR & APRICOT CHUTNEY & BISCUITS
10.00 / 14.50 (GF AVAILABLE)

BRIGHTON BLUE, SUSSEX CAMEMBERT, GOLDEN CROSS GOATS & SUSSEX CHARMER

HOMEMADE ICE CREAM

MARMALADE, SALTED CARAMEL, OREO, PEANUT BUTTER

ONE SCOOP 2.50 3 FOR 6.50

TABLE RESERVATIONS ARE FOR 2 HOURS UNLESSS OTHERWISE REQUESTED

WE HOPE YOU CAN APPRECIATE THAT ALL OF OUR FOOD IS COOKED FROM FRESH TO ORDER AND THAT THERE MAY BE A SHORT WAIT AT BUSY TIMES;
THIS DOES NOT REFLECT NEGATIVLEY ON THE HARD WORK OF OUR STAFF, ONLY THE TIME IT TAKES TO CREATE FRESH FOOD.
OUR MAYONNAISE IS MADE FROM FRESH EGG YOLKS DAILY, IF YOU WOULD LIKE A BRANDED ALTERNATIVE PLEASE ASK
A DISCRETIONARY 10% SERVICE IS ADDED TO YOUR TABLE, ALL OF WHICH GOES TO OUR LOVELY, HARDWORKING STAFF