

OPEN RYE BREAD SANDWICH

Chicken £16

Slow cooked Barnham chicken, smoked bacon mayonnaise & spring onion

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Prawn £18

Prawn, Marie Rose sauce, cherry tomato, lemon, compressed cucumber & smoked paprika

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Egg £12

St. Ewes free range rich yolk egg & baby watercress

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Heritage Tomato £13

Heritage tomato, vegan feta & spiced aubergine (Vegan)

STARTERS

Bread with whipped Sussex blue cheese & sage butter

Prawn

Classic prawn cocktail, lettuce, pickled cucumber, lemon & ciabatta bread

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Mushroom

Pickled mushroom, chickpea, vegan feta, walnut, pomegranate & sorrel (Vegan)

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Ham Hock

Pulled ham hock, capers & parsley, Horsted piccalilli, apple, radish & baby watercress

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Smoked Salmon

Smoked salmon mousse with horseradish, pink grapefruit, sourdough, chive dressing

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Soup

Chilled cucumber & baby spinach with avocado, green onion, compressed cucumber & nush



HORSTED PLACE
HOTEL & RESTAURANT

SUNDAY

2-courses £36 • 3-courses £44

MAINS

Beef

12 hour slow cooked roast Rump of beef, Yorkshire pudding, red wine sauce

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Sussex Coast Catch

Sussex coast catch, scallop, king prawn, crispy cockles, burnt lemon, garlic & chive butter

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Cauliflower

Roasted cauliflower wedge, broccoli puree, Alpro, cashew nuts, red onions, pumpkin seeds & vegan cheese (Vegan)

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Pork Loin

Pork loin, crackling & burnt apple puree

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Guinea Fowl

Breast and confit leg, jus, red currant, watercress

All served with roast ratte potatoes with crème fraîche & mint, tenderstem broccoli, leeks, cauliflower, hispi cabbage & fine beans, lemon & parsley gremolata

PLATTERS

Meat £24.50

Selection of charcuterie, Cristal bread, pickled vegetables

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Fish £30

Today's fish board, fresh lemon, Marie Rose sauce, baked bread

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Cheese £22

Tasting of Sussex award winning cheeses, quince, grapes, tomato chutney, date & plum crackers, pickled celery & walnuts

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Horsted Savoury – to share £30

Courgette and Sussex Mayfield Swiss cheese quiche
Sausage roll, Horsted piccalilli
Freshly baked potato roll with smoked salmon & cream cheese
Pulled Sussex ham hock & rarebit brioche toastie

PUDDING

Chocolate

Tahini chocolate brownie, chocolate ice cream, white chocolate & pistachio nuts

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Market Fruit

Seasonal fruit, glazed Prosecco sabayon, crumb & elderflower sorbet

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Toffee

Sticky toffee pudding, butterscotch sauce & clotted cream ice cream

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Rhubarb

Rhubarb & strawberry crumble tart, Horsted honey custard, clotted cream & strawberry ice cream

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Trifle

Seasonal fruit, jelly, custard, cream, nuts & chocolate crumb

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Cheese

Tasting of three Sussex cheeses

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Ice Cream & Sorbet

Choice of two scoops

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. A discretionary service charge of 15% will be added to your bill.