



SUNDAY LUNCH

Mixed Olives 2.00 - Bread Basket 2.00

With extra Virgin Olive Oil and Balsamic Vinegar

Fresh Baked Baguettes 5.75

Served with Salad Garnish, Homemade Coleslaw and Choice of filling from:-

Mature Cheddar and Apple Chutney, Honey Roast Ham, Crayfish Tail Marie-Rose, Brie and Bacon,
Wild Boar Sausages or Feta Cheese and Roasted Veg (V)

Soup of the Day with Fresh Baguette 4.90

Greek Salad with Feta Cheese and Olives 6.50 (V)

Locally Smoked Mackerel Salad 6.50

Avocado, Crayfish Tail Marie Rose and Crevette Salad 6.50

Goats Cheese Tartlet with Caramelised Onion Marmalade and Salad Garnish 6.50 (V)

Antipasti Platter with Cured Meats, Olives, Mozzarella, Houmous and French Bread 6.50

Assorted Smoked Fish Platter, with Salad and Fresh Baked Bread 8.50

Ypres Spicy Fish Cakes , Sweet & Sour Sauce and Wilted Pak Choi 9.50

Traditional Beer Battered Local Cod and Chips (12oz approx) 10.50 (Child 5.50)

Large Mixed Seafood Platter for Two—See Flyer on Bar 30.00 (16.00 for One)

Traditional Sunday Roast 10.00 (Child 5.00)

Choice of Winchelsea Beef, Romney Marsh Saddle of Lamb, Loin of Pork or Nut Roast, served with Roast Potatoes, Yorkshire Pudding, Honey Roast Parsnips and Fresh Seasonal Vegetables

See Blackboard for Today's Fish Options