

## Garage Sunday Lunch Menu

**Baked Garlic & Rosemary Studded Sussex Camembert**  
 (v) £12.95 (perfect for sharing)  
 Cranberry Sauce | Crusty Bread

**Basket of Crusty Bread** (v) £3.50  
 served with Modena Balsamic Oil and Sea  
 Salt Butter (add Nocellara Olives £2.00)

### Appetizers

<b>Chef's Seasonal Soup</b> (v) Crusty Breads and Butter	£6.00
<b>Guinea Fowl Terrine</b> Pickled Red Cabbage, Orange, Chicory and Walnuts	£9.00
<b>Roasted Chicory with Walnuts</b> Pear and Escarole Salad with Blue Cheese Dressing	£6.75
<b>Butternut Squash and Ricotta Ravioli</b> Tomato Sauce, Rocket and Pecorino (v)	£7.00
<b>Scallops with Celeriac Puree</b> Apple, Sea Purslane and Hazelnut Butter	£9.50
<b>Beetroot Cured Salmon</b> Potato Rosti and Horseradish Cream	£7.50
<b>Fragrant Beef Tacos</b> Slow Cooked Aromatic Beef, Crisp Floured Tortillas, Pickled Red Cabbage, Avocado Puree	£8.00

### Mains

<b>Roast Sirloin of Beef</b>	£14.95
<b>Roast Leg of Lamb</b>	£14.95
<b>Roast Free Range Chicken Breast</b>	£12.95
<b>Slow Cooked Belly of Pork</b>	£14.95
All served with Roast Potatoes, Market Fresh Vegetables Yorkshire Pudding and Home Made Gravy	
<b>Goan Prawn Curry</b>	£18.00
Saffron Potatoes and Toasted Flat bread	
<b>Oven Baked Hake Fillet</b>	£17.50
Pancetta Crust, Puy Lentils, Chorizo Aioli and Sour Dough Bread	
<b>Roasted Sweet Potato, Onion and Goats Cheese Tart</b>	£15.00
Creamed Polenta and Sautéed Tenderstem Broccoli	

### Sides

<b>Sides</b> £3.50
Honey Roasted Vegetables (v)
Hand-cut Chunky Chips (v)
Skinny Fries (v)
Creamed Potatoes (v)
Medley of Seasonal Veg (v)
Mixed Baby Leaf Salad (v)
<b>Sides</b> £4.50
Pecorino & Truffled Hand-cut Chips (v)

### Desserts

<b>Espresso Coffee Crème Brûlée</b> served with Candied Walnuts and All Butter Shortbread	£7.50
<b>Blackberry Parfait</b> served with Honeycomb and Apple Sponge	£7.00
<b>Baked Alaska with Passionfruit</b>	£8.00
<b>Orange Glazed Plum Tart</b> with Homemade Vanilla Ice cream	£8.00
<b>Chocolate Fondant</b> with Homemade Rum and Raisin Ice cream	£8.00
<b>Cobnut Apple Crumble</b> with Elderberry Sorbet and Blackberrys	£7.00
<b>Ice Cream Selection</b> Please ask for our current flavours...	£6.00
<b>Cheese Board</b> Artisan English Cheeses, Sourdough Crackers, Grapes, Walnut Halves, Tomato & Chilli Jam	£9.00