



Sunday Rosti Menu

SERVED ALL DAY SUNDAY

£35 FOR 2 COURSES

£45 FOR 3 COURSES

Both options include a drink on us!

DRINKS

Vermouth

Organic Sol Luna Bianco, Italiano, Di Gran Classe.
Ice cold with lemon and cucumber, the perfect refreshing aperitif

Nearly Negroni

Organic juniper green gin, mixed with Rossi vermouth, Campari, a dash of bitters, an orange twist and bay. A botanical belter.

Tickled Pink Cocktail or Non-alcoholic addition ^v

Sloe Gin and Sussex cassis topped with our favourite Organic Prosecco Spumante, berry delicious.

Or Some Beautiful Bubbles

Prosecco Giol ^v / Gold Award

DOC Treviso, Spumante, Italy
Delicate and dry in the mouth, balanced fresh apple flavours with lower alcohol (11% vol)

^v = Vegan | ^{vc} = Vegan Choice
^{ng} = No Gluten | ^{ngc} = No Gluten Choice

STARTERS

Cauli Fritter Za'atar ^{v / ng}

Hot cauliflower florets in a light cider batter, rolled in Za'atar sesame spice salt, served with a roast red capsicum, tamarind, Aleppo pepper and coconut sauce, and a cauliflower lemon puree, finished with citrus dressed fresh fennel, pomegranate, dill, and sultana salad.

Victoria Dholka ^{v / ng}

Khman curry leaf mustard steam channa cakes, rolled in chaat spice and filled with sticky aubergine lime pickle and coconut curry leaf chatni. Served with a hot channa masala, date amchur tamarind sas, finished with curry leaves and chaat spice.

MAINS

Rocket Oil & Spring Thyme Rosti ^{vc / ng}

Crispy fried potato, onion, and garlic rosti, topped with chervil and dill tangy labneh and buttered asparagus tips surrounded by a vermouth velouté sauce, finished with fresh peas, lemon and fennel seed gel finished with pea tendrils and a smoked rocket oil. *Vegan choice : labneh replaced with a coconut labneh*

Rosti Spinach ^{vc / ng}

Crispy fried potato, onion and garlic rosti, topped with sautéed buttered spinach, finished with cream, garlic, parsley and nutmeg, topped with a soft poached egg and toasted mustard rarebit topping.
Vegan choice : Poached egg replaced with hot tamari drenched tofu deep fried and rolled in plummy hoi sin and toasted sesame seeds.

PUDDINGS

Snap, Crackle & Choc ^{v / ngc}

Deep rich 70% cacao mousse made with hazelnut cream on toasty praline and chocolate shortbread served with clementine sorbet and finished with tiny pink peppercorn aqua faba meringues, chocolate crack shards and dusty Satongo twigs.

Churros ^{vc}

Cinnamon sugar spice dusted doughnut straws served with star anise cherry dunk, salt caramel sticky dipper and warm dark chocolate dunker. Finished with extra brute cocoa powder. 10.70