



GINGERBREAD ESPRESSO MARTINI

VODKA, COFFEE LIQUEUR, VANILLA & GINGERBREAD **£10**

WHITE CHRISTMAS

LICOR 43 VEGAN CREAM LIQUEUR, AMARETTO, VODKA, VANILLA & NUTMEG **£10**

MULLED WINE

WITH NUTMEG, CLOVES, CINNAMON & ORANGE **£5**

THE CONNAUGHT ROAST MENU

PAN ROASTED SUPREME OF CHICKEN, WHITE WINE, THYME & LEMON, CHICKEN GRAVY	£18
SLOW COOKED PRESSED PORK BELLY, CRISPY CRACKLING, BURNT APPLE PUREE	£19
SUSSEX LEG OF LAMB, GARLIC & ROSEMARY	£20
SLOW ROASTED RUMP OF BEEF, CRACKED BLACK PEPPER	£19
WILD MUSHROOM & ASPARAGUS SHORTCRUST PIE, IN A CREAMY WHITE WINE SAUCE v	£18
VEGAN WELLINGTON, WINTER SQUASH, SAGE, SPINACH & CHESTNUT vg	£18
THREE MEATS, PORK BELLY, ROAST CHICKEN & ROAST BEEF	£23
CHILDRENS ROAST, SMALLER PORTION OF ROASTS EXCLUDING THREE MEATS & VEGGIE PIE	£10

OUR ROASTS COME WITH GARLIC & ROSEMARY ROAST POTATOES, THYME & MAPLE GLAZED CARROTS & PARSNIPS, BRAISED RED CABBAGE, SWEDE MASH, SEASONAL GREENS, YORKSHIRE PUDDING & GRAVY

SIDES

BAKED "RAREBIT" CAULIFLOWER & BROCCOLI CHEESE v	£6
MARMITE & THYME ROAST POTATOES vg	£5
CUMBERLAND PIGS IN BLANKETS, RICH MEAT GRAVY	£6

DESSERTS

SALTED CARAMEL CHOCOLATE MOUSSE, SHORTBREAD, CANDIED ORANGE v	£7
MULLED WINE POACHED PEAR, FRENCH VANILLA GELATO, SESAME TUILLE vg	£7
STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, CLOTTED CREAM GELATO v	£7
GELATO, CLOTTED CREAM, AMARENA CHERRY, HONEYCOMB, VEGAN VANILLA	1 SCOOP £3 / 2 SCOOP £5

All tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts are present, we also use sesame and gluten. All other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

(V) Vegetarian (VG) Vegan Friendly