

# TABLE

## SUMMER SUNDAY LUNCH

**Kids eat free!**

**Ask the team for more details!  
-Terms and Conditions apply-**

### Sunday seafood appetisers

Local crab claws	4 at £6.00 / 8 at £12.00
Sussex Cherrystone clams	½ dozen £8.00 / dozen £16.00
West Mersea rock oysters	½ dozen £9.50 / dozen £19.00
Shellfish platter	small £19.00, large £29.00

### Sunday aperitifs

Pimm's No1	£4.50/£11.95
Bucks Fizz	£5.00
Bloody Mary	£4.00
Virgin Mary	£2.00
Bolney Bubbly	£8.00

**Lunch Menu: £13.50 for 2 courses or £17.50 for 3 courses**

### Starter

Chilled pea and mint soup, Sussex rapeseed oil (v)  
Buffalo mozzarella, black figs, basil and Sardinian prosciutto  
High Weald smoked trout, Cornish new potatoes, peas, pea shoots and herb crème fraiche  
Heritage tomatoes, red onion, guindillas, parsley, marinated anchovies and sherry vinegar (v)  
Secrett's farm red, golden, candy beetroots, Sussex slipcote cheese, rocket and herb crumbs (v)

### Main Course

Rib of Sussex beef, 9 hour slow roasted, red and golden beetroots, horseradish cream

TABLE cheeseburger and chips

Or

TABLE Sunday grill, served with 3 Summer salads

Balsamic Portobello mushroom and haloumi cheese (v)  
Spatchcock marinated chicken, aioli  
Newhaven plaice, anchovy butter  
Black bream, chilli and mint dressing  
Tiger prawns, chorizo, garlic and parsley butter

### Side Orders available

Chips	£2.50
Minted Cornish new potatoes	£3.00
Wilted spinach	£2.50
Deep fried onion rings	£2.50
Rocket and Parmesan salad	£3.00

### Dessert

Chocolate brownie sundae  
Almond tart, Secrett's farm raspberries and crème fraiche  
Secrett's farm summer berries jelly, elderflower ice cream  
Crème caramel  
Eton mess  
Selection of TABLE ice creams and sorbets