

MOCKTAILS All £8.00

Elderflower Spritz

Elderflower Cordial, Soda, Mint, Cucumber

Appletini Tonic

Apple Juice, Freshly Squeezed Lemon, Tonic Sugar Rim

Raspberry & Hibiscus Fizz

Raspberry Coulis, Habiscus Iced Tea, Lemonade, Mint

BEER

Birra Moretti/Corona Lager 330ml £5.00

Little Monster Basecamp / Yul 440ml £6.00

Arundel Brewery Sussex Gold 500ml £6.00

Lucky Saint 0% Alcohol 330ml £5.00

SOFT DRINKS

Orange / Apple Juice £2.00

Coca-Cola / Sprite / Fanta £2.00

South Downs Sparkling / Still Water £3.50

HOT DRINKS

Espresso / Americano / Macchiato £3.00

Flat White / Latte / Cappuccino £3.50

Hot Chocolate £3.50

Teapigs Tea £3.00

English Breakfast / Earl Grey

Peppermint / Red Berry / Lemongrass / Chamomile

Tipping staff at your discretion

SUNDAY ROAST at TINWOOD ESTATE

An unforgettable two-course dining experience which celebrates feasting with friends and family. Enjoy a selection of meats and trimmings on a large Sharing Board followed by a dessert platter.

We suggest complementing your meal with Sussex Sparkling wine as our menu has been thoughtfully crafted with Tinwood at it's core.

Please kindly note that your lunch will conclude at 14:30 for the 12:00 sitting, or 17:30 for the 15:00 sitting.

Bottle up your experience today by visiting the Estate Shop and enjoy Tinwood wine at home. Or become a member of our Wine Club for special discounts, exclusive events, priority booking and more benefits.

If you enjoyed your Sunday Lunch today, please leave us a review on Google or TripAdvisor.



SUSSEX SPARKLING

	GLASS	BOTTLE
Tinwood Blanc de Blancs 2021	£8	£33
Tinwood Estate Brut 2020	£8	£33
Tinwood Estate Rose 2021	£8	£35
Limited Edition Blanc de Noir 2018	-	£45

WHITE

	GLASS	BOTTLE
The Den, Chenin Blanc: Swartland, South Africa	£8	£33
Roundstone Bay, Sauvignon Blanc: Marlborough, New Zealand	-	£33
Orfres du vin Saint Veran: Burgundy, France	-	£42

RED

	GLASS	BOTTLE
Manoso, Rioja: Crianza Spain	£8	£36
Dino Pinot Noir: Languedoc, France	-	£36
Don Cristobel Malbec 1492: Mendoza, Argentina	-	£36
Passitivo Primitivo: Appasimento, Italy	-	£36
Clos de Menutes (St Emilion Grand Cru)	-	£72

ROSE

	GLASS	BOTTLE
Florie Mediterranee: Provance, France	-	£33



Tipping staff at your discretion

MAIN COURSE

All of the below meats and trimmings on a Sharing Board

Rib of 28-day dry-aged Angus Beef Roasted on the Bone *gf*

Belly of Sussex Pork Boned & Rolled with Sage, Garlic & Fennel Seeds *gf*

Barn-reared Chicken Salt Brined & Roasted with Butter, Thyme & Honey Crust *gf*

Vegetarian Option:

Homemade Chestnut & Cranberry Nut Roast *gf*

Roasted Heritage Carrots *gf vg* Roasted English Parsnips *gf vg*
Swede with Black Pepper & Butter *gf v* Cauliflower Cheese *v*

Medley of Seasonal Greens - Kale, Leek, Cavolo Nero *gf vg*

Roast Potatoes with Rosemary & a hint of garlic *gf vg*

Tinwood Yorkshire Puddings *v*

Horseradish Cream *gf v* Bramley Apple Compote *gf v*
Gravy *gf*

DESSERT PLATTER

Oat & Spelt Crumble *v*
Bramley Apple & Blackberry,
Vanilla Ice-Cream, Custard

Praline Petits Choux *v*
Chocolate Sauce

Lemon Curd Meringue Tart *v gf*
Red Fruit Sauce

Chocolate Mousse *v gf*
Chocolate Shavings

Tipping staff at your discretion