

## MOCKTAILS All £8.00

Elderflower Spritz

Elderflower Cordial, Soda, Mint, Cucumber

Appletini Tonic

Apple Juice, Freshly Squeezed Lemon, Tonic

Raspberry & Hibiscus Fizz

Raspberry Coulis, Habiscus Iced Tea, Lemonade, Mint

## BEER

Birra Moretti 330ml £5.00

Island Brewery - Wight 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	£8	£33
Tinwood Estate Brut	£8	£33
Tinwood Estate Rose	£8	£35
Tinwood 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

## RED

	GLASS	BOTTLE
Manoso, Rioja: Crianza Spain	£8	£36
Dino Torti, Pinot Noir, Lombardia, France	-	£36
Bodegas Bianchi, Malbec, Argentina, Mendoza	-	£36
Passitivo Appassimento, Primitivo, Puglia, Italy	-	£36
Orfres du vin Saint Veran: Burgundy, France	-	£42
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

**Cote de Boeuf** - Slow Roasted Rib of Beef

**Porchetta** - Roasted Pork Belly rolled in Sage, Garlic, Fennel & Rosemary

**Lamb Leg** Roasted in Thyme & Juniper

**English Carrots & Parsnips** roasted in Tinwood Honey & Thyme

**Roasted Cauliflower** Florets in Chardonnay & Cheddar Béchamel

**Brussel Sprouts** with Smoked Bacon & Chestnuts

**Braised Green Vegetables** - Savoy Cabbage, Kale & Leeks

**Yorkshire Pudding**

**Potatoes Roasted in Rosemary, Thyme & Garlic**

**"Sunday Lunch Jus"** Gravy, with Beef Dripping, Red Wine, Redcurrant Jelly, Rosemary & Thyme.

Horseradish | Bramley Apple Sauce | Mint Sauce

**Vegan option – MUST be ordered in advance.**

Pistachio, Chesnut & Wild Mushroom Nut Roast with Thyme & Garlic served with Vegan Gravy

## DESSERT PLATTER

Banoffee Choux Buns

Chocolate & Clementine Tart

Salted Caramel Truffles

Lemon Cheesecake

Chantilly Cream | Vanilla Ice Cream

*Tipping staff at your discretion*