

## 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 / Mocha £3.50

Teapigs Tea £3.00

English Breakfast / Earl Grey

Peppermint / Red Berry / Lemongrass / Chamomile

*Decaf tea and coffee also available*

*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 its 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

Tinwood Blanc de Blancs

Tinwood Estate Brut

Tinwood Estate Rose

Tinwood Blanc de Noir 2018

GLASS BOTTLE

£8 £33

£8 £33

£8 £35

- £45

## WHITE

The Den, Chenin Blanc: Swartland,  
South Africa

Roundstone Bay, Sauvignon Blanc: Marlborough,  
New Zealand

Orfevres Du Vin Saint Veran: Burgundy, France

GLASS BOTTLE

£8 £33

- £33

- £42

## RED

Manoso, Rioja: Crianza Spain

Dino Torti, Pinot Noir, Lombardia, France

Bodegas Bianchi, Malbec, Argentina, Mendoza

Passitivo Appassimento, Primitivo, Puglia, Italy

Orfes du vin Saint Veran: Burgundy, France

Clos de Menutes (St Emilion Grand Cru)

GLASS BOTTLE

£8 £36

- £36

- £36

- £36

- £42

- £72

## ROSE

Florie Mediterranee: Provance, France

GLASS BOTTLE

- £36

*Tipping staff at your discretion*

## MAIN COURSE

All of the below meats and trimmings on a Sharing Board

**Roast Chicken** Salt-Brined & Roasted  
with Butter, Thyme & Honey Crust

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

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

**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*