



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.



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

Warm Chocolate Fondant

Blackberry Mousse

Lemon Cheesecake

Salted Caramel Fudge

Vaniella Ice Cream

