

SUNDAY LUNCH



NIBBLES	MIXED OLIVES (VE)	3
	BREADS, oils (VE)	4
	CROSTINI, smoked red pepper hummous, olive tapenade (VE)	4.5
	ROASTED CHORIZO	6.5
SMALL PLATES	BLINIS, cured beetroot salmon gravalax, caviar, dill, pickled yellow beetroot	9.5
	CRU WINTER GAME TERRINE, pheasant, pigeon, duck, rabbit, pear & orange compote	9
	BAKED GNOCCHI, cavolo nero, migliaccio black pudding, roasted red pepper	8.5/16
	TWICE BAKED BRIGHTON BLUE GRATIN, spinach, mushroom, buttered panko (V)	8.5
	CHICKEN HARIYALI TIKKA SALAD, spice roasted sweet potato, herb salad, lime pickle, coconut raita dressing, mini poppadom	8/14
ROASTS	ROASTED SIRLOIN OF BRITISH BEEF	15.5
	FREE RANGE PAN ROASTED CHICKEN BREAST	14
	TODAY'S ROAST SPECIAL	POA
	CRU NUT ROAST (VE)	13.5
	All roasts served with roast potatoes, yorkshire pudding, stuffing, bacon chipolata, vegetables & gravy	
LARGE PLATES	THE CRU WAGYU BURGER, hand minced prime Wagyu chuck patty, crispy king crab wonton, seaweed salad, wasabi mayonnaise, black onion seed bun, hand cut chips	18.5
	SPARKLING WINE BATTERED LOCAL COD, hand cut chips, pea purée	13.5
	WILD MUSHROOM, WINTER SQUASH & POTATO PAVÉ, tempura enoki mushroom (VE)	14.5
SIDES	HAND CUT CHIPS, aioli dip (V/VE)	3
	SEASONAL SALAD (VE)	3.5
	SEASONAL VEGETABLES (VE)	3.5
	BOWL OF ROAST POTATOES (VE)	3.5

**FREE DESSERT IF YOU HAVE A SMALL PLATE AND A ROAST/
LARGE PLATE. ASK YOUR SERVER FOR OUR DESSERT MENU.**

ALL OF OUR FOOD IS PREPARED AND COOKED ON-SITE USING THE FRESHEST INGREDIENTS. Please let us know if you have any dietary requirements.