

The John Harvey Tavern SUNDAY

Sunday Roasts

TOPSIDE OF SUSSEX BEEF	21
<i>Served with roasted potatoes, carrots, parsnip puree, buttered greens, braised red cabbage, creamed leeks, rich gravy & Yorkshire pudding</i>	
BELLY OF PORK	19
<i>Served with roasted potatoes, carrots, parsnip puree, buttered greens, braised red cabbage, creamed leeks, rich gravy & Yorkshire pudding</i>	
BREAST OF CHICKEN	19
<i>Served with roasted potatoes, carrots, parsnip puree, buttered greens, braised red cabbage, creamed leeks, rich gravy & Yorkshire pudding</i>	
NUT ROAST <i>can be made vegan- ask your server</i>	18
<i>Served with roasted potatoes, carrots, parsnip puree, buttered greens, braised red cabbage, creamed leeks, vegetable gravy & Yorkshire pudding</i>	

Starters

SOUP OF THE DAY • <i>See board for today's soup</i>	7
<i>Served with warm crusty bread & butter</i>	
SMOKED SALMON	7.5
<i>Thinly sliced Scottish salmon served with warm crusty bread & cream cheese</i>	
CHICKEN LIVER PATE	6
<i>served with onion marmalade & crusty bread</i>	
HOUMOUS (VG)	7
<i>Served with crusty bread</i>	

Desserts

HOMEMADE APPLE & CINNAMON CRUMBLE	6
<i>Served with custard</i>	
CREME BRULEE	6
<i>topped with burnt sugar & served with shortbread</i>	
WARM CHOCOLATE FUDGE CAKE	6
<i>Served with vanilla ice cream</i>	
THREE SCOOPS OF SORBET	6
<i>Ask your server for todays flavours</i>	
STICKY TOFFEE PUDDING	6
<i>served with custard</i>	
SPOTTED DICK	6
<i>served with custard</i>	