



THE CLEVELAND ARMS

*Example Sunday Menu

Starters/Small plates £5

Crispy ginger, chilli and plum glazed chicken wings with roasted garlic and herb dip
Lemon and black pepper squid with turmeric aioli (GF)
Masala spiced falafel with mango and coriander soya yoghurt (VE)

Tomato white wine and chorizo mussels with crusty bread and butter **£6**
Homemade parsnip and cider soup served with crusty bread and sea salt butter (V) **£6**

Sharing board 3 small plates plus bread and olives **£15**
(Gluten free, vegan & dairy free available)

Cauliflower cheese **£3**/Pigs in blankets **£3**/Extra potatoes **£3**

Main courses

Slow roasted 28-day Sussex rump of beef (*served medium rare*) **£15**
Slow braised Pork Belly with crackling **£14**
Braised and rolled shoulder of lamb **£14**
Pan roasted Chicken with Pork and Sage stuffing **£12**
Mushroom, beetroot and sweet potato wellington (VE) **£12**

All served with roast potatoes, Yorkshire pudding and seasonal vegetables

Pistachio crusted cod with braised wild rice, charred cauliflower and coconut masala sauce **£14**
Vegan option available with tofu

Tomato white wine and chorizo mussels with crusty bread and butter **£12**

Desserts

Plum Tarte Tatin with almond ice cream and almond praline **£6** (V)
Rich vanilla crème brulee and brandy snap **£6** (V, GF)
Sticky toffee pudding with rum and raisin ice cream **£6** (V)
Seasonal crumble served with cream or homemade vanilla ice cream **£6** (V)
Homemade cream selection **£4** (kids cone **£2**) (V)

Our meat and fish are sourced from Barfields at Fiveways and Newhaven fishery. Please let us know if you have any allergens as we can make changes to dishes. Allergen information available on request. (V) = Vegetarian (Vegan) = Vegan

Sunday menu available 12pm to 6pm or when sold out

Children's Menu Available

*Menu changes weekly