











THE PILOT INN

the country pub in town

SUNDAY MENU



TO START

Warm Pitta Bread  	7
<i>With hummus & zhug</i>	
Balsamic Infused Pickled Onions   	5
House Traditional Prawn Cocktail 	11
<i>Fresh prawns in a homemade Marie Rose sauce, baby gem lettuce, cherry tomatoes, dill, warm rye loaf, salted butter</i>	
Homemade Soup of the Day 	9.50
<i>Warm fig loaf, salted butter</i>	
Homemade Wild Mushroom & Spinach Tartlet 	11
<i>Served on a pee puree with cucumber pickle</i>	

TO FOLLOW


Local Beer Battered Cod Fillet	21
<i>Skinny fries, garden peas, tartare sauce, lemon wedge</i>	
The Pilot's Classic Handmade Steak & Guinness Pie	21.50
<i>Creamy mash potato or skinny fries, red cabbage, roasted shallot, rich gravy</i>	
Pan Fried Halibut Supreme  	27
<i>Sautéed new potatoes & samphire, tomato salsa, spiced burnt red pepper sauce, roasted mixed Mediterranean vegetables</i>	

SUNDAY ROAST

All served with roast potatoes, honey rose carrots & parsnips with seasonal vegetables, rich gravy

Corner Cut of Topside Beef	26
<i>Yorkshire Pudding, Horseradish</i>	
Slow Roasted Sussex Pork Belly	24
<i>Apple sauce</i>	
Half Corn Feed Roasted Chicken	24
<i>Hand blended seasoning herb & spice Rub</i>	







SIDES

Bowl of Roast Potatoes	6
Bowl of Honey Rose Carrots & Parsnips	5
Bowl of Fries 	6
Add Cheese	1
Or Sweet Chilli Pineapple Pieces	2.50
Or Both for	3
Sweet Potato Wedges	7.50
<i>With a spicy rich tomato & soy based rum dipping sauce</i>	

CHILDRENS' MENU

Children's Roast Option	16.75
<i>Roast potatoes, seasonal vegetables, gravy</i>	
Battered Chicken Nuggets	14.50
<i>Chips, baked beans or peas</i>	








Homemade Pâté De Campagne	11
<i>Warm fig loaf, cranberry chutney & cucumber pickle</i>	
Handmade Goats Cheese Caramelised Onion & Truffle Oil Arancini  	11
<i>Spiced arrabbiata sauce & shaved parmesan</i>	
Handmade Black Truffle & Ricotta Raviolo 	11
<i>On bed of spiced red pepper sauce with asparagus</i>	
Fried Halloumi Strips  	10
<i>Fiery hot honey dip with sprinkles of watermelon pieces & pickled sweet & sour red onion on Asian slaw</i>	

Mediterranean Vegetable Tart 	20.50
<i>Garlic & herb roasted potatoes, sweet & sour pickled salad garnish</i>	
The Pilot Inn Classic Cheeseburger  	19
<i>Brioche bun, Monterey Jack cheese, baby gem lettuce, red onion, cucumber pickle, relish, skinny fries, coleslaw</i>	
The Pilot Inn Plant based Vegan Cheeseburger   	19
<i>Vegan brioche bun, baby gem lettuce, red onion, vegan cheese, cucumber pickle, relish, skinny fries</i>	

Homemade Carrot, Leek & Cashew Nut Roast	20
Add a bowl of cauliflower cheese	3.75
Add Yorkshire pudding	1
Add a portion of stuffing	1

Artisan Bread & Butter	6
Fries with Fresh Crab & Fresh Chilli Pieces	9
Side Salad with Dressing	6
Creamy Potato Salad topped with Herbs	6
Sautéed Potato	6

Butcher Sausage OR Vegan Sausages 	14.50
<i>Chips, baked beans or peas</i>	
Spaghetti Bolognese	14.50
<i>Garlic bread</i>	

 Vegetarian  Vegan  Gluten Free  Gluten Free Option  Vegan Option  Dairy Free  Dairy Free Option
All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.
If you have a food allergy, please let us know before ordering. Full allergen information is available on request.