

SHARING			SNACKS		
BAKED CAMEMBERT	House pickles, Onion jam, Confit garlic, Toasted sourdough, Focaccia bread	16	MARINATED OLIVES	Confit garlic, Smoked salt	4
SUSSEX DELI	Wild boar sausage roll, Duck terrine, Cranberry pork pie, Crispy goats cheese, House pickles, Onion jam, Fig chutney, Toasted sourdough, Focaccia bread	23	HUMMUS	Toasted chickpeas, Sumac, Flatbread	4
			SOURDOUGH	Cultured Butter, Watercress tzatziki	4
			PADRON PEPPERS	Nduja & Watercress tzatziki	4

STARTERS		
DUCK TERRINE	Indian spiced pickle purée, Cultured butter, Sourdough	11
SCALLOPS	Pumpkin vodka puree, Black pudding crumb, Crispy kale, Pumpkin seeds, Dill oil, Fresh chives	small 12 large with frites 19
SUSSEX GOATS CHEESE	Crispy Sussex goats cheese, Pickled beetroot, Walnuts, Beetroot ketchup	10
OYSTER MUSHROOM	Deep fried oyster mushrooms, White miso mayo, Sweet pickled onion, Tajin seasoning	9

COOKED ON THE ROBATA GRILL		
OUR MEAT IS METICULOUSLY SELECTED FOR FRESHNESS AND FLAVOUR FROM HANDCROSS BUTCHERS OF SUSSEX		
100Z DRY AGED SIRLOIN	Roasted vine tomatoes, King oyster mushroom, Frites **	28
TOMAHAWK SUSSEX PORK CHOP	Garlic & green onion crushed new potatoes, Roasted spiced apple, Apple cider jus **	27
80Z FILLET OF BEEF	Garlic butter jumbo prawns, Red pepper puree, Panfried new potatoes & Chorizo **	40
STEAK BURGER	Beef patty, Onion jam, Baby gem, Bacon, Cheese, Crispy onion, Brioche bun, Frites	19
CHICKEN THIGH BURGER	Cajun dry rub, Citrus mayonnaise, Tomato, Baby gem, Brioche bun, Frites	18
ARGENTINEAN JUMBO PRAWNS	Chimichurri, Pico de gallo, Padron peppers, Coriander, Flatbread, Charred lime	25
SAUCES		BOURBON PEPPERCORN COWBOY BUTTER CONFIT GARLIC BUTTER
		3

MAINS		
BEER BATTERED COD	Triple cooked chips, Chunky tartare, Garden peas, Charred lemon	17
CHEFS PIE	Garden vegetables, Roasted bone marrow gravy, Choice of creamy mash - triple cooked chips	19
BRAISED BEEF CHEEK	Creamy parmesan polenta mash, Garlic fried kale, Beef jus **	22
LAMB SHANK	Spiced parsnip & salt baked potato mash, Honey roasted carrots, Braised cabbage, Lamb jus **	28
BAKED SALMON	Shetland mussels, Indian spiced winter vegetable & bean fricassee, Masala butter & cream sauce **	24
BEEF SHIN LASAGNE	12hr Roasted tomato & braised beef shin ragu, Fresh egg pasta, Parmigiana reggiano, Garlic focaccia	18
CHICKEN SUPREME	House parmesan gnocchi, Tuscan bean stew, Red wine, Confit garlic, Tomato pesto **	22
BUTTERNUT HASSELBACK	Braised puy lentils, Roasted pumpkin & cashew mash, Kale, Salsa verde **	16

SIDES		
TRUFFLE PARMESAN FRIES	Confit garlic, Truffle, Parmesan, Fresh chives	7
SEASONAL VEGETABLES	Wild garlic butter	7
NDUJA FRIED HISPI CABBAGE	Citrus dressing, Salsa	5.45
HOUSE SEASONED FRIES	Ranch seasoning	5 w/cheese 6.50
TRIPLE COOKED CHIPS	Smoked salt	5 w/cheese 6.50
DEEP FRIED PICKLE SHALLOTS	Sour cream dressing, Fresh chives	5

DESSERTS		
BRIOCHE PUDDING	Custard, White chocolate, Butterscotch ice cream	8
STICKY TOFFEE	Toffee sauce, Vanilla ice cream, Candied walnuts	8
CRUMBLE	Apple, Winter berries, Granola crumble, Clotted cream	8
ICE CREAM & SORBET	Ask for todays selection	1scoop 3 2 scoop 5 3scoop 7
CHOCOLATE BROWNIE	Blackberries, Strawberries, Clotted cream	8
CHEESE	Selection of Sussex cheeses, Quince jelly, Onion jam, Grapes	12

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SUNDAY ROASTS			ROASTS		
SMALL ROAST	16		12HR SUSSEX BEEF	Dijon mustard, Beef Dripping	
	Smaller, Lighter option		HALF LEMON & HERB CHICKEN	Burnt lemon, Sage, Garlic, Smoked salt	
STANDARD ROAST	19.50		SALT MARSH LEG OF LAMB	Red wine, Garlic, Thyme & rosemary	
	1 choice of meat & all the trimmings		HONEY GLAZED SUSSEX GAMMON	Maple syrup, Whole grain mustard	
ROAST FEAST	26		BEETROOT WELLINGTON	Puff pastry, Confit garlic, Roasted onions	
	3 choices of meat, all the trimmings & 1 Sunday side		TRIMMINGS		
TABLE ROAST	30 PER PERSON		ROAST POTATOES, HONEY GLAZED PARSNIPS, ROSEMARY CARROTS		
	4 choices of meat, double the trimmings & 2 Sunday sides		BRAISED RED CABBAGE, KALE, CELERiac & SWEED MASH		
SUNDAY SIDES					
CAULIFLOWER CHEESE		5	PIGS IN BLANKETS		5
PORK & CARAMELISED ONION STUFFING		5	PARMESAN CRUSTED HISPI CABBAGE		5

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SIDES				
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SEASONAL VEGETABLES	Wild garlic butter	7	TRIPLE COOKED CHIPS	Smoked salt 5 w/cheese 6.50

DESSERTS				
BRIOCHE PUDDING	Custard, White chocolate, Butterscotch ice cream	8	ICE CREAM & SORBET	Ask for todays selection 1scoop 3 2 scoop 5 3scoop 7
STICKY TOFFEE	Toffee sauce, Vanilla ice cream, Candied walnuts	8	CHOCOLATE BROWNIE	Blackberries, Strawberries, Clotted cream 8
CRUMBLE	Apple, Winter berries, Granola crumble, Clotted cream	8	CHEESE	Selection of Sussex cheeses, Quince jelly, Onion jam, Grapes 12

(V) - VEGETARIAN (VG) - VEGAN * - NON GLUTEN CONTAINING INGREDIENTS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY NEEDS. WHILE WE TAKE CARE TO ACCOMMODATE, OUR OPEN KITCHEN MEANS WE CAN'T GUARANTEE ALLERGEN-FREE DISHES. 12.5% SERVICE CHARGE ADDED TABLES ABOVE 6 GOES ENTIRELY TO OUR TEAM



DRINKS

COCKTAILS ALL COCKTAILS 9 EACH | FRIDAY & SATURDAY ALL COCKTAILS 2-FOR-15

- PASSIONFRUIT MARTINI**
vanilla vodka, pineapple juice, passionfruit liqueur
passionfruit puree, lime juice, sugar syrup, prosecco

ESPRESSO MARTINI
vanilla vodka, espresso, kahlua, sugar syrup

MARGARITA
tequila, cointreau, lime juice

NEGRONI
campari, gin, martini rosso

FRENCH MARTINI
vanilla vodka, chambord, pineapple juice

OLD FASHIONED
Bullet Bourbon, angostura bitters
orange bitters, demerara syrup

- THE BOOZY MILKSHAKE**
white chocolate liqueur, milk chocolate liqueur
baileys, toffee vodka, chocolate milkshake

LIMONCELLO FIZZ
limoncello, gin, soda

DARK & STORMY
dark rum, angosturas bitters, lime juice, ginger beer

CHOCO - MATCHA - TINI
matcha tia maria, white chocolate liqueur, cream, milk

AMARETTO/WHISKY SOURS
amaretto/whisky, lime juice, lemon juice, sweet & sour, bitters

CHERRY BAKEWELL
cherry brandy, amaretto, lemon juice, sugar syrup

BEER-BOTTLE-CAN

CRUZCAMPO	½ 2.95 Pint 5.90	HEINEKEN	½ 2.85 Pint 5.70	CORONA	Btl 4.80	JUBEL	330ml 4.50
AMSTEL	½ 2.75 Pint 5.50	BRINKHOFF	½ 2.75 Pint 5.50	PERONI	Btl 4.80	360 PAVILION	440ml 6.00
INCHES CIDER	½ 2.75 Pint 5.50	BIRRA MORETTI	½ 3.10 Pint 6.20	DESPERADOS	Btl 4.80	GUN BREWERY	330ml 4.40
NECK OIL	½ 3.25 Pint 6.50	GUINNESS	½ 3.15 Pint 6.30	OLD MOUT CIDER	Btl 6.00	TINY REBEL	330ml 4.80

ENGLISH WINES

HIDDEN SPRINGS VINEYARD - CHARDONNAY	fruity, floral, citrus	36
HIDDEN SPRINGS VINEYARD - BACCHUS	British summer in a glass	36
HIDDEN SPRING VINEYARD - ROSE	Sunshine in a glass	32
HIDDEN SPRINGS VINYARD - RED ALCHEMY	think pinot noir this is better	60
BOLNEY WINE ESTATE - BACCHUS	perfect summer picnic wine	40

ENGLISH SPARKLING

HIDDEN SPRINGS VINEYARD - BLANC DE NOIRS	40
HIDDEN SPRINGS VINEYARD - SPARKLING ROSE	40
BOLNEY WINE ESTATE - BUBBLY	65
RATHFINNY ESTATE - CLASSIC CUVÉE	65
PLUMPTON ESTATE WINE - BRUT ROSE	65

“IF YOU’D LIKE TO SEE THE REST OF OUR HAND-PICKED WINES FROM AROUND THE WORLD, PLEASE ASK OUR STAFF FOR A MENU.”

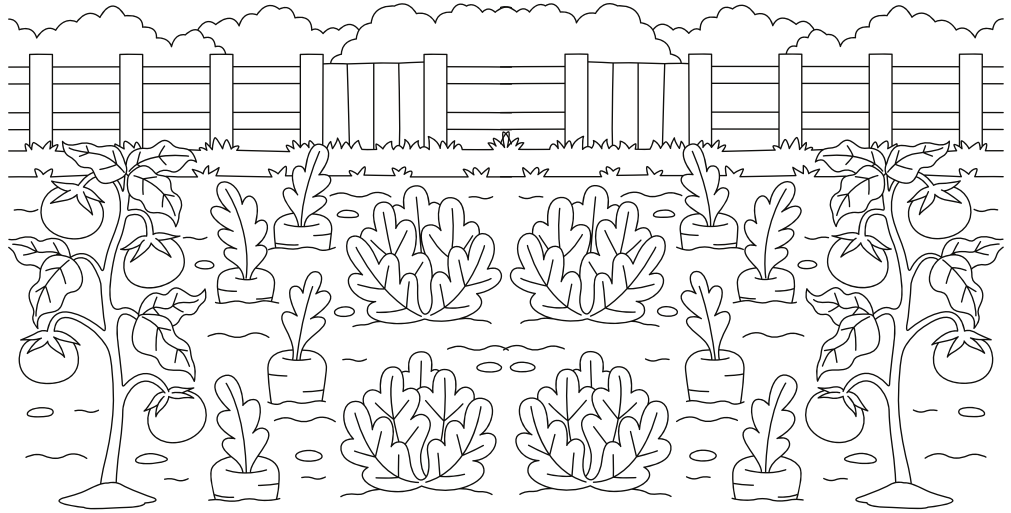
COFFEE				TEAS	AWARD WINNING NOVUS TEAS			
CAPPUCCINO	3.90	DOUBLE ESPRESSO	4	GREEN TEA	3.70	CITRUS	3.70	
LATTE	3.90	ESPRESSO	4	ENGLISH TEA	3.50	EARL GRAY	3.70	
FLAT WHITE	3.70	HOT CHOCOLATES	4	MINT TEA	3.70	DECAF TEA	3.50	
AMERICANO	3.70	All coffee’s can be decaf		FRUIT TEA	3.70			

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WHATS HAPPENING

EVERY WEDNESDAY

DESSERTS £1 | 5 TILL 7 PM

KIDS EAT FREE EVERY SUNDAY

SNACKS

GARLIC BREAD

Cheese, Crispy onions

4

FRIES

Ketchup

4

SAUSAGE ROLL

served hot or cold

4

MAINS

MINI FISH & CHIPS *Triple cooked chips, Garden peas*

9

MAC N CHEESE *Garlic bread*

9

CHICKEN NUGGETS *Fries & a choice of beans or peas*

9

SAUSAGE & MASH *Garden peas, Gravy*

9

PASTA & SAUCE *Tomato based sauce, Garlic bread*

9

SOUTHERN CHICKEN BURGER *Crispy chicken, bacon, cheese, fries*

9

SUNDAY

ROAST BEEF *Potatoes, carrots, parsnip & peas, Yorkshire pudding* 10

ROAST CHICKEN *Potatoes, carrots, parsnip & peas, Yorkshire pudding* 10

DESSERTS

JELLY *Vanilla ice cream, strawberry sauce*

5

ICE CREAM & SORBET *Ask for todays selection* 1 scoop 3 2 scoop 5 3 scoop 7

BROWNIE MESS *Chocolate ice cream, Vanilla ice cream, toffee sauce*

5

CRUMBLE *Apple, Winter berries, Granola crumble, Clotted cream*

5

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