

The Menu

Nibbles

(vg) Warm ciabatta bread with oil and balsamic £3.50
(vg) Mixed marinated olives £2.75
(vg) Chefs Hummus, warm pittas £3.75
Deep fried crispy whitebait, tartare sauce and lemon £5.95
Smoked salmon, horseradish pate, sourdough fingers £6
Salt and pepper squid, chili jam £8

Starters

Wild boar scotch egg, apple relish £5.50
Prosciutto plate, rocket, manchego cheese, basil toast £8.50
(VG) Mini meze- Stuffed vine leaves, olives, hummus, caponata, pitta £8
Crevettes- "Giant prawns" Shell on- Half/pint, Garlic aoli, salad, sourdough £8.95/15.50
(v) - "Chevre Chaud" Warm fried goats cheese, honey, walnuts, salad £7.50/£14
Devon White crab meat, fresh herbs, mayo, avocado puree, salad, bread £8.50/£15
Fresh buffalo Mozzarella, pesto, olives, sundried tomatoes £6.75

Mains

Roast rump of beef (served pink), duck fat roasties, yorki, spring greens, rich gravy £17.50
Roast loin of local pork, duck fat roasties, yorki, spring greens, rich gravy £16.50
(vg) Chefs nut roast, walnuts, chargrilled veg, mushrooms, beetroot, red wine gravy roasties, spring greens £15.00

"Park Farm" Sussex 8oz Rib eye Steak Parmesan fries, brandy peppercorn sauce, Veg £26
Slow roast Confit of duck, creamy mash, red wine jus, braised red cabbage, Veg £16.5
(VG/ GF) Potato gnocchi tossed with wild garlic, pesto, confit tomato, land cress, salad £12
'The fish bun' crispy lemon sole fillet, tartar sauce, pickled red cabbage, lettuce, fries £13.50

Sides

Braised red cabbage £1.75, Extra roasties £3, extra yorki £1, Fries £2.75, chunky chips £3.50,
Truffle Parmesan chips £6.50
Buttered Spring greens £3 Mixed salad £2 Sourdough and butter £2.5

- ***Please make your server aware of any allergies prior to ordering***
- ***An optional service charge of 12.5% will be added to tables of 6+***
- ***Our chef has designed and prepped each dish to come as described, any substitutes will be charged as additions***

Desserts

Chefs Vanilla pod crème brulee, homemade shortbread £6.50

Warm triple chocolate fudge brownie, icecream £6.50

Chefs sticky toffee pudding, vanilla pod ice cream £6.50

New Season- Rhubarb Fool, homemade shortbread £5.00

(VG-GF) Espresso Martini £8.5

Cheese & Crackers £8 (for 3) £12 (for 6)

Blue clouds- Semi Soft Sussex blue cheese, **Coastal Cheddar**- unique 15 month aged cheddar, **Baron Bigod Brie** - Superb unpasturised brie from Suffolk,

Driftwood Goats – A smooth and silky cheese from Somerset, **Burwash Rose** – Award winning soft cheese from our friends in Burwash, **Idle Hour** – A semi hard creamy 16 week matured, traditional style

Kids Menu

(For Under 10's only, children's food is prepared, cooked and served differently to adults)

Starters

Hummus & pittas £2.50

Mains

Mini roasts £7.50

Scampi and fries £6.50

Chiplolata sausages, mash and peas £6.50

(v) Potato gnocchi with chefs tomato sauce £6.50

Puddings

Individual ice cream £2.50

Super sticky toffee pudding £2.95

Coffees & Cocktails

Coffee

Espresso £2 / 3 Americano £2.75

Latte £3 Flat white £3 Cappuccino £3

Herbal tea (peppermint, green, chamomile) / English Breakfast £2

Hot chocolate £3.25 Irish Coffee £7

Cocktails

Espresso Martini £8.5 Nigroni £8.50 Brandy Sour £8.50 Aperol Spritz £8.50 Classic Mojito £9

Russian Thunder (Toffee White Russian) £9 Pimms glass £7/ Jug £16 Bloody Mary £7

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