

# 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, chilli jam £8

## Starters

- Wild boar scotch egg, apple relish £5.50
- Serrano ham 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 aioli, salad, sourdough £8.95/15.50
- (v) - "Chevre Chaud" Warm crispy 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

## 'Almost a sandwich' (served 12-5pm)

*(Chefs signature open sandwich served on sourdough)*

- Rare roast beef, horseradish mayo, salad £9.50- Smoked salmon and cream cheese £10- (vg)
- Hummus and ratatouille veg, salad £9- Cajun spiced chicken, lime may £10

## Mains

- 10oz sirloin steak, truffle chestnut mushrooms, Parmesan fries, brandy peppercorn sauce £27.50
- Roast chump of lamb, minted red wine jus, crushed buttered new pots, ratatouille, greens £22
- Slow roast Confit of duck, mash, rosemary roast onion jus, Veg £17.50
- (vg) potato gnocchi tossed with wild garlic pesto, spinach, tomato, land cress, salad £14
- 'The fish bun' crispy lemon sole fillet, tartar sauce, pickled red cabbage, lettuce, fries £13.50
- Harvey's beer battered thick cut cod loin, skin on chips, crashed buttered peas, tartare £14.50
- Pan fried chunky bass fillet, tarragon and white wine sauce, mash, samphire, greens £18
- Local chicken and chorizo salad, chargrilled veg, olives, tomato, lime mayo dressing £14
- (v) Warm Local Blue Clouds cheese, samphire tart, new pots, tomato, green bean salad £14.50

## Sides

- Fries £3.75, chunky chips £4 (add cheese £1.50), Truffle Parmesan chips £6.95
- Buttered Summer greens £3 Mixed salad £2 Sourdough and butter £2.5 coleslaw £3.5
- Gratin Potato £4

- ***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***

## Homemade desserts

Chefs Vanilla pod crème brulee, homemade shortbread £6.50  
GF-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  
White chocolate and raspberry cheesecake £6.5  
Chefs Pavlova - Gooseberry spiked Chantilly cream, local red fruits £7  
(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, **Lord of London** – Alsop & Walker, a  
pasteurized cheese with a clean, citrus taste, **Idle Hour** – A semi hard creamy 16 week matured,  
traditional style

## Ice cream & Sorbets

Fantastic locally made ice creams and sorbets  
£3.00 (1 scoop) 4.50 (2 scoops) 5.50 (3 scoops)

Lemon merangue - Super rich Belgian chocolate – Honeycomb- pistachio – clotted cream vanilla  
Raspberry – elderflower - passionfruit

# Coffees & Cocktails

## Coffee

Espresso £2 / 3 Americano £3  
Latte £3.25 Flat white £3.25 Cappuccino £3.25  
Herbal tea (peppermint, green, chamomile) / English Breakfast £2.25  
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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