

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

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, chargrilled veg, mushrooms, beetroot, red wine gravy roasties, spring greens £15.00
- Slow roast Confit of duck, mash, rosemary roast onion jus, Veg £17.50
- 'The fish bun' crispy lemon sole fillet, tartar sauce, pickled red cabbage, lettuce, fries £13.50
- Pan fried chunky Cod 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
- Cajun spiced chicken burger, lime mayo, colslaw, brioche bun, lettuce, fries £14.00

Sides

- Braised red cabbage £1.75, Extra bowl of rosties £3, Extra yorki £1 Fries £3.75, chunky chips £4, 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)

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

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

- *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*

- *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*