

The Menu

To Start

(vg) Warm ciabatta bread with oil and balsamic £3.95
(vg) Mixed marinated olives £3
(vg) Chefs hummus, warm pittas £4.75
Salt and pepper squid, sweet chilli jam £8
Deep fried crispy whitebait, tartare sauce and lemon £7.50
Wild boar scotch egg, apple relish £7.95
Chefs chicken liver & brandy pate, cranberry & red onion chutney, toast £8.50
(v) 'chevre chard' Crispy fried goats cheese, walnuts, poached pears, salad, honey dressing £9
(vg) Garlic and parsley roast wild mushroom bruschetta, olive oil, watercress £8.50
White crab meat, fresh herbs, touch of mayonnaise, spiced avocado puree, pickled cucumber, salad £9.50

In the Middle

Large crab meat mayo, herbs, touch of mayonnaise, spiced avocado puree, pickled cucumber, salad £15.95
(v) Large 'Chevre chard' Crispy fried goats cheese, poached pears, walnuts, salad, honey dressing £15
Slow braised, local wild estate venison cooked with brandy & orange, creamy mash, house veg £21
Slow cooked duck confit, gratin dauphinois potato, red wine & baby onions jus, house veg £22.50
Pan fried halibut fillet, dill & lemon potato cake, topped with creamed leeks £25
(vg) Butternut squash, celeriac, lentil, & parsley wellington, olive oil mash, red wine gravy £20
Finest 10oz Sirloin steak, truffle mushrooms, spinach, fire, peppercorn sauce £26.50
Chefs Game pie, (pheasant, duck, partridge, venison), with red wine, bacon, mash, greens £17
Chunky beer battered (grilled available) locally caught cod loin, crushed buttered peas, tartare, lemon £16

Pub classics

7oz Beef burger, layered with Monterey Jack cheese, gherkins, red onion jam, brioche, fries £15.50
Whole tail scampi, fries, salad, tartare, lemon £14
Sussex butchers bangers, creamy mash, chargrilled onion gravy, veg £14

Sides

Chips £4.25 ~ Truffle parmesan chips £6.95 ~ Pulled Pork loaded cheesy fries £8.50
Buttered seasonal greens £3
Mixed dressed salad £2.50

To Finish

(vg/gf) Espresso Martini £8.50
Affogato, double espresso with vanilla ice cream £5
Classic sticky toffee pudding, vanilla ice cream £6.95
(vg) Trio of sorbet, vegan shortbread, homemade honeycomb fresh fruit & coolie £6
Vanilla pod crème brulee, homemade shortbread £6.95
Rich French chocolate truffle ganache tart £7
Chefs vanilla and Baileys Tiramisu £6.50
British artisan cheese trio, chutney (Baron bigod, Blue clouds, Coastal cheddar) £10

Please make your server aware of any allergies prior to ordering

An optional 12% service charge will be added to all bills.

Our chef has designed and prepared each dish to come as described, any substitutes will be charged as additions