

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 and brandy pate, onion jam, toast £8.50*
- (v) 'chevre chard' Crispy fried goats cheese, walnuts, poached pears, salad, honey dressing £9*
- White crab meat, touch of mayonnaise, spiced avocado puree, pickled cucumber £9.50*
- ½ PT Giant prawns "Crevettes" (Shell on!) Bloody Maryrose sauce, salad, bread £10*
- Crispy fried pork belly bites, spicy sticky soy dressing, salad £9*

In the Middle

- Large crab meat, 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 £16*
- Finest 10oz Sirloin steak, truffle mushrooms, spinach, fries, peppercorn sauce £26.50*
- Finest 8oz Fillet steak, truffle mushrooms, spinach, fries, peppercorn sauce £29.50*
- Roast fillet of finest chunky bass, rich cream, dill and leek sauce, mash, greens £19.50*
- Roast Suffolk Duck breast, gratin potato, red wine and roast onion jus £22*
- Roast Fillet of Pork, Mushroom and mustard sauce, truffled mash, greens £20*
- (v) Warm bacon and onion quiche Lorraine, dressed salad, parmesan £13*
- (vg/gf) 'All the greens' veggie gnocchi, olives, kale pesto, spinach, parmesan £14.50*
- (vg) Aubergine 'no parmigiana', tomato, fresh basil, wild garlic pesto, Greek salad (vegan feta) £15*
- Chefs homemade chicken short crust pastry pie and tarragon, mash potato, house veg £ 16*

Pub classics

- 7oz Beef burger, layered with Monterey Jack cheese, gherkins, red onion jam, brioche, fries £15.50*
- Crispy Beer battered haddock fillet, crushed buttered peas, fries, tartare, £14.50*
- 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*
- Buttered seasonal greens £3 Pulled pork loaded fries £9.50*
- 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*
- Chefs lemon posset with homemade shortbread £6*
- Chefs vanilla and Baileys Tiramisu £6.50*
- Belgium chocolate ice cream, fresh fruit, homemade shortbread £ 5.50*
- Triple chocolate brownie, ice cream £6*
- 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