

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 chaud' Crispy fried goats cheese, walnuts, poached pears, salad, honey dressing £9
White crab meat, fresh herbs, touch of mayonnaise, spiced avocado puree, pickled cucumber £9.50
Finest smoked salmon, king prawns, cold water prawns, cream cheese and dill pate £10

In the Middle

Roast rump of local beef (served pink) duck fat roasties, Sunday veg, Yorki pud £18.95
Roast loin of local Pork, crackling, duck fat roasties, Sunday veg, Yorki pud £17.95
Mixed meat roast of rump of local beef (served pink) and loin of local pork, Sunday trimmings £23
(vg) Chefs vegan nut roast with beetroot, mushrooms, roast pots and red wine gravy £16.95
Colly cheese £3.50 ~ Braised red cabbage £2 ~ Extra Yorki £1 ~ Extra Roasties £3

Large crab meat, herbs, touch of mayonnaise, spiced avocado puree, pickled cucumber, salad £15.95
(v) Large 'Chevre chaud' crispy fried goats cheese, poached pears, walnuts, salad, honey dressing £15
Chunky beer battered (grilled available) locally caught haddock, crushed buttered peas, tartare £16
(v) Warm Brighton blue and leek tart, dressed salad, parmesan £13
Roast fillet of finest Bass, rich cream, dill and leek sauce, mash, greens £17
Traditional whole tail scampi, fries, salad, tartare, lemon £14
Sussex butchers bangers, creamy mash, chargrilled onion gravy £14

Sides

Chips £4.25 ~ Truffle parmesan chips £6.95
Truffle oil Mac 'n' cheese £6
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
Chefs lemon posset with homemade shortbread £7
Belgium chocolate ice cream, fresh fruit, homemade shortbread £5.50
Chefs vanilla and Baileys Tiramisu £6.50
Vanilla pod crème brulee, homemade shortbread £7
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