



Breads...

Selection of fresh breads with balsamic vinegar, chilli oil and extra virgin olive oil £7
(Add Hummus for £1)

Garlic bread £6.50

Garlic bread and cheese £7

Tapas...

Cheese and bacon Croquettes £7

Tiger tail prawns in ginger, garlic and oyster sauce £9

Crispy shredded beef £9

Squid with tomato, chilli, parsley and seasalt £8

Filletts of haddock in a spicy coconut curry sauce £7

Smoked haddock kedgeree £7

Starters...

Homemade apple and parsnip soup served with breads and butter £10

Charcuterie –selection of salamis, Parma ham and cheeses with olives, hummus and fresh bread £14

Baked camembert served with chutney and breads £12

Smoked mackerel pate served with brown toast £12

Chicken liver parfait served brown toast and chutney £12

Smoked Haddock Kedgeree £12

Smoked salmon with brown bread and butter £12

Moules Mariniere Starter £13 Add Frites for a Main £18

If you have any allergies or dietary requirements, please let a member of staff know and we will provide our allergen menu and assist you

Mains...

Fillet steak served with roasted shallot, chips and vegetables or a side salad £30 add peppercorn sauce or blue cheese sauce £4

Zarzuela – a northern style Spanish casserole of fish, tiger prawns, mussels, squid, and peppers in a chilli and tomato sauce served with bread £23

Beer battered fish and chips served with peas and tartare sauce £18

Roasted vegetable lasagna served with a side salad £18

Pan Seared Venison Steak Served with Colcannon Potato, Vegetables and a red Wine Sauce £21

8oz Gammon Steak Served with Fired Eggs and Chips £18

Grilled Whole Plaice with Lemon Butter, New Potatoes and Vegetables £20

Braised Oxtail in Red wine and Thyme with Dumplings, Mash Potato and Vegetables £20

Extras and Sides...

Selection of seasonal vegetables £5

House side salad with homemade honey and mustard dressing £6

Chunky chips or frites £5

Homemade Desserts... served with a choice of custard, cream or ice cream

Apple crumble £8.50

Brioche Bread and Butter Pudding £8.50

Lemon and Lime Torte £8.50

Chocolate brownie £8.50

Treacle tart £8.50

Crème Brulee £8.50

Affogato 1 scoop clotted cream ice cream, single espresso and homemade amaretti biscuits £8

Add a glass of baileys, amaretto or Cointreau for £4.20

Cheeseboard -Black bomber cheddar, Sussex brie, Brighton blue and smoked Dorset served with biscuits and homemade chutney £13

Selection of new forest ice cream – Vanilla Bean, strawberry, chocolate, salted caramel, honeycomb, coffee mocha swirl, Stem ginger, mango sorbet - 1 scoop £4.00, 2 scoops £6.00 or 3 scoops £7.00