



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...

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

Crispy shredded beef £9

Squid with tomato, chilli, parsley and sea salt £8

Beef kofta with a yogurt and lemon dip £8

Satay chicken £7

Sauteed scallops and parma ham in garlic butter £10

Sauteed lamb kidneys in red wine, served with rice £8

Starters...

Homemade Carrot and Potato 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 salmon with brown bread and butter £12

Chicken Satay with a Satay Dipping Sauce £12

Scallop and Bacon Salad with a Honey and Mustard Dressing Starter £13 Main £20

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

Fanned Avocado with Prawns in a Marie Rose Sauce £12

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

Venison Sausages Braised in Red Wine and Juniper with Braised Red Cabbage and Creamed Potatoes £19

Roasted Rump of Lamb with Mashed Potato, Vegetables and a Red Wine sauce £21

Lamb Pasanda Curry Served with Rice and Poppadum £18

Grilled Pork Chop with Sauteed New Potatoes and Vegetables Served with a Creamy Tarragon Sauce £18

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

Treacle tart £8.50

Chocolate and amaretti mousse £8.50

Lemon Possett £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