



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

Starters...

Homemade cauliflower cheese 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

Fanned avocado with prawns in marie rose sauce £12

Smoked Salmon Served with Brown bread and Butter £12

Fresh cooked crevettes served with garlic aioli £12

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

Roasts...

Roast Sirloin of Beef with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Horseradish Sauce £23

Roast Leg of Lamb with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Mint Sauce £23

Roast Loin of Pork with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Apple Sauce £23

Roasted Filo Parcel filled with spinach, mushrooms and stilton served with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables and Vegetarian Gravy £19

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

Pan fried lambs' liver and bacon with an onion gravy, mashed potato and vegetables £18

Fresh dressed crab served with salad and frites £22

Grilled Skate Wing with Lemon Butter, New Potatoes and vegetables £20

Roasted Rump of Lamb Served with Sauteed New Potatoes, Vegetables and a Red Wine Sauce £22

Chickpea meatballs in a herby tomato sauce and linguine £18

Beef lasagne served with vegetables £18

Pan fried puffball mushroom coated in egg with frites and salad £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

Panettone bread and butter pudding £8.50

Apple and Cinnamon Sponge £8.50

Lemon Posset £8.50

Frozen honey and lemon dessert with a Viennese biscuit £8.50

Chocolate Cheesecake £8.50

Treacle Tart £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 - clotted cream, 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