



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

Thai beef salad £9

Satay chicken with a satay dipping sauce £8

Moroccan beef kebab with tzatziki £9

Starters...

Homemade vegetable soup topped with a cheddar crouton and with bread and butter £10

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

Smoked salmon with brown bread and butter £12

Fanned avocado with prawns in a marie rose sauce £12

Sauteed king prawns in chilli and garlic £12

Pan seared scallop and bacon salad starter size £13 Main size £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

Spinach and ricotta tortellini with sauteed mushrooms in a white wine sauce £18

Beef and Red Wine pie served with Mashed Potato and Vegetables £18

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

Whole grilled plaice with new potatoes, vegetables and lemon butter £19

Roasted partridge with sauteed new potatoes, braised red cabbage and a port and redcurrant sauce £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

Pistachio and Raspberry White Chocolate Roulade £8.50

Bread and Butter Pudding £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 – 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