



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

Chorizo and cheddar croquettes £7

Breaded Whitebait with Tartare Sauce £7

Smoked Haddock Kedgeree £9

Starters...

Homemade Vegetable soup served with bread 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

King prawns cooked in garlic and chilli £12

Potted Duck served with Brown Toast £12

Smoked mackerel pate served with brown toast £12

Smoked Haddock Kedgeree £12

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

Cajun Chicken served on a mixed Salad with a Honey and Mustard Dressing starter £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

Steak and Kidney Pie served with Mashed Potato and Vegetables £18

Whole Roasted Partridge served with sauteed New Potatoes, Vegetables and a port and redcurrant sauce £21

Herb Crusted Canon of Lamb served with Dauphinoise Potatoes, Vegetables and a Red Wine Sauce £22

Butterbean and courgette curry served with rice and a poppadom £18

Whole Grilled Plaice with Lemon Butter and served with Seasonal Vegetables and New Potatoes £19

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

Bread and Butter Pudding £8.50

Lemon and Lime Tort £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 – 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