



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

Meatballs in a tomato sauce £8

Moules mariniere £7

Kedgerie £7

Starters...

Homemade winter root 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

Fanned Avocado and Prawns in a Marie Rose Sauce £12

Smoked salmon with brown bread and butter £12

Chicken Liver Parfait with Homemade Chutney and Toast £12

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

Smoked Haddock Kedgerie £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

Pan Fried Lambs Liver, Bacon and Onion with Mashed Potatoes, Vegetables and Gravy £18

Pheasant breast wrapped in bacon served with sauteed new potatoes and vegetables and a creamy leek sauce £19

Roasted lamb rump served with new potatoes, Vegetables and a red wine sauce £22

Spinach and ricotta tortellini with sauteed mushrooms tossed in a herb pesto £18

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

Pistachio and chocolate Cheesecake £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 Summerset Cheddar 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