



### **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

Smoked haddock kedgeree £7

Moules mariniere £7

Chorizo and cheddar croquettes £7

### **Starters...**

Homemade leek and potato 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 pate with brown bread and butter £12

Smoked haddock kedgeree £12

Moules mariniere - starter £13 add frites for a main £18

Satay chicken with a soy dipping 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 steak served with sauteed new potatoes, braised red cabbage and a red wine sauce £22

Chinese style pork ribs served with frites and a salad £20

Lambs' kidneys cooked in red wine and juniper served with rice £18

Old English sausage with mashed potato, vegetables and onion gravy £18

Potato gnocchi in a cream white wine sauce and sauteed mushrooms £18

Slow roasted belly of pork served with mashed potato, roasted carrots and apple and thyme 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 Delice £8.50

Bakewell 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 Summerset Cheddar served with biscuits and homemade chutney £13

Selection of new forest ice cream – Clotted Cream, pistachio, 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