



### **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 broccoli and stilton soup served with bread and butter £10

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

Baked camembert served with chutney and breads £12

Fanned avocado and prawns in a marie rose sauce £12

Potted shrimp in a spiced butter with brown bread and butter £12

King Prawns sauteed in Chilli and Garlic £12

Smoked Duck and orange salad with croutons and a citrus and mixed herb dressing £12

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

**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

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

Spinach and ricotta tortellini with a creamy white wine and mushroom sauce £18

Pot roasted partridge in red wine with sauteed new potatoes and vegetables £22

Grilled whole plaice with new potatoes, parsley butter and vegetables £20

Chicken and leek pie with mashed potato and vegetables £18

Pan fried gammon steak, double egg and chips £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

Vanilla Crème Brulee £8.50

Apple crumble £8.50

Christmas pudding with brandy butter ice cream £8.50

Panettone bread and butter pudding £8.50

Chocolate delice £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