



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

Fish goujons £7

Selection salamis £7

Starters...

Homemade chunky vegetable 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

Crab cakes with a sweet chilli dip £10

Smoked salmon terrine with brown toast £12

Smoked Duck and orange salad with croutons and a citrus and mixed herb dressing £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 Gammon Steak, Double Egg and Frites £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

Roasted rump of lamb with creamed potatoes, vegetables and a port and red currant sauce £21

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

Lamb Stir fry with egg noodles, onions, peppers and a oyster and sweet chilli 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

Christmas pudding with brandy butter ice cream £8.50

Panettone bread and butter pudding £8.50

Treacle tart £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, 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