



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...

Crispy Shredded Beef £9

Squid with tomato, chilli, parsley and sea salt £8

Fish Goujons £7

Selection of Salamis £7

Tiger tail Prawns in Ginger, garlic and Oyster Sauce £9

Starters...

Homemade Jerusalem artichoke and 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

King Prawns sauteed in Chilli and Garlic £12

Smoked salmon with brown bread and butter £12

Pan fried scallop and bacon salad £13

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

Baked Salmon Fillet on a bed of Spinach with New Potatoes and Hollandaise Sauce £19

Beer battered fish and chips served with peas and tartare sauce £18

Roasted Lamb Rump served with Sauteed New Potatoes, Vegetables and a Red Wine Sauce £21

Beef Cheek Braised in a Red Wine Sauce with Mashed Potato and Vegetables £18

Four cheese tortellini with a creamy white wine and mushroom sauce £18

Pork stir fry with egg noodles, onion and pepper in an 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

Bread and butter pudding £8.50

Lemon Torte £8.50

Chocolate chip cheesecake £8.50

Vanilla 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