



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...

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

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

Chicken in a Satay Sauce £8

Chinese Ribs £7

Breaded Brie £7

Cheese and Bacon Croquettes £7

Sauteed Lamb Kidneys in Red Wine Sauce £7

Starters...

Homemade French Onion Soup with a crouton, 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

Pan fried scallop and bacon salad £13

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

Smoked Haddock Kedgeriee £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

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

Grilled Pork Chop with Sauteed New Potatoes, Vegetables and a Creamy Tarragon Sauce £18

Braised Oxtail with Creamed Potatoes and Vegetables £19

Fried Gammon Steak with 2 Eggs and Chips £18

Vegetable Curry Served with Rice and Poppadum £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

Chocolate chip cheesecake £8.50

Vanilla crème Brulee £8.50

Tiramisu £8.50

Meringue Strawberry Roulade £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