



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 Tomato Soup, served with bread and butter £10

Baked camembert served with chutney and breads £12

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

Sauteed king prawns in garlic and chilli £12

Smoked salmon with brown bread and butter £12

Fanned Avocado and Prawns in a Rose marie Sauce £12

Smoked mackerel pate served with brown toast £12

Moules mariniere Starter £13 Add frites for a main £18

Roasts...

Roast Sirloin of Beef with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Horseradish Sauce £23

Roast Leg of Lamb with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Mint Sauce £23

Roast Loin of Pork with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Apple Sauce £23

Roasted Filo Parcel filled with spinach, mushrooms and stilton served with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables and Vegetarian Gravy £19

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 Whole plaice with Pancetta and Shrimp butter, New Potatoes and Vegetables £19

Rump of Lamb with dauphinoise potatoes, vegetables and a red wine sauce £22

Pot roast partridge cooked in white wine, juniper and sage with sauteed new potatoes and vegetables £21

Pan fried Lambs liver and bacon with mashed potato, vegetables and onion gravy £18

Vegetables lasagne served with a side salad £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

Bread and butter pudding £8.50

Lemon tart £8.50

Crème Brulee £8.50

Treacle Tart £8.50

Lemon and lime torte £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