



Breads

Selection of Fresh Bread with Balsamic Vinegar, Chilli Oil & Extra Virgin Olive Oil £7

Garlic Bread £6.50

Garlic Bread & Cheese £7

Starters

Homemade Leek and potato soup served with Bread and Butter £10

Baked Camembert served with Chutney & Bread £12

Charcuterie – selection of Salamis, Parma Ham & Cheeses with Olives & Fresh Bread £14

Smoked Salmon with Brown Bread and Butter £12

Whole King Prawns Sautéed in Chillies & Garlic £12

Moules Marinier Starter size £13 add frites for a main £18

Local Asparagus with Parmesan, Butter and Topped with a poached Egg £12

Red Mullet Fillet on a Bed of Salad and A Tomato Salsa £12

Roast

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

Ribeye Steak served with Tomato, Mushroom, Chips & Vegetables or a Side Salad £26 - add a Peppercorn or Blue Cheese Sauce £4

Zarzuela – a Northern style Spanish Casserole of Fish, Tiger Prawns, Mussels, Squid & Peppers in a Chilli & Tomato Sauce served with Bread £23

Beer Battered Fish & Chips served with Peas & Tartare Sauce £18

Asparagus and Linguine tossed with a wild garlic and Lemon pesto £18

Dressed Crab Served with Frites and a side Salad dressed with a honey and Mustard dressing £22

Grilled Lamb Chops with Dauphinoise Potatoes, Vegetables and Served with a Chimichurri Sauce £22

Grilled fillet of hake with new potatoes, wilted spinach with a creamy leek and bacon sauce £19

Duck confit with creamy mashed potato, vegetables and a blueberry and balsamic sauce £21

Extras and Sides

Selection of Seasonal Vegetables £5

House Side Salad with homemade Honey & Mustard Dressing £6

Chunky Chips or Frites £5

Homemade Desserts - All served with a choice of Custard, Cream or Ice Cream

Trio of 3 homemade Desserts £10

Apple Tart £7.50

Chocolate Cheesecake £7.50

Lemon Meringue pie £7.50

Banoffee Pie £7.50

Treacle Tart £7.50

Affogato - 1 Scoop Clotted Cream Ice Cream, single Espresso & homemade Amaretti Biscuits £8 - add a glass of Baileys, Amaretto or Cointreau for £4.20

Cheeseboard -Snowdonia Rock Star, Blue Clouds Stilton, Sussex Brie & Cornish Yarg served with Biscuits and homemade Chutney £13

Selection of Sussex Ice Cream – Vanilla, Strawberry, Chocolate, Salted Caramel, Marmalade & Honeycomb, Stem Ginger, coffee & cream, Mango & lime Sorbet - 1 scoop £4.00 - 2 scoops £6.00 - 3 scoops £7.00