



Breads

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

Garlic Bread £6.50

Garlic Bread & Cheese £7

Tapas

Salt & Pepper Squid £8

Tiger Tail Prawns in Ginger, Garlic & Oyster Sauce £9

Breaded Whitebait £7

Selection of Salamis £8

Battered Fish Goujons £7

Kedgerree £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade French Onion Soup served with Bread and Butter £10

Local Asparagus with Parmesan, Hollandaise Sauce & Parma Ham topped with a Poached Egg £12

Baked Camembert served with Chutney & Bread £12

Fanned Avocado & Prawns in a Marie Rose Sauce £12

Stir fried Crab Claws in Ginger, Garlic & Oyster Sauce £12

Chicken Caesar salad £12

Charcuterie Board. Selection of Parma Ham, Salami, Cheese, Olives and Humous served with fresh Bread £14

Smoked Haddock Kedgerree £12

Moules Mariniere starter size £13 Add Frites £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

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

Roasted Lamb Rump with Dauphinois Potatoes, Vegetables and a red wine and redcurrant sauce £22

Fresh Dressed Crab served with Frites and Salad £21

Stir Fried Crab Claws in Ginger, Garlic & Oyster Sauce served with Crab Fried Rice £22

Spinach and Ricotta Tortellini with Asparagus and a White Wine Sauce £18

Whole Grilled Cornish Sole with New Potatoes, Vegetables and Lemon Butter £20

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

Treacle Tart £7.50

Crème Brulee £7.50

Banoffee Pie £7.50

Locally sourced fresh Strawberries and Cream £5

Apple Crumble £7.50

Affogato - 1 Scoop Madagascan Vanilla 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 – Madagascan Vanilla, Strawberry, Mint Chocolate, Salted Caramel, Marmalade & Honeycomb, Stem Ginger, coffee & cream, Mango & lime Sorbet, - 1 scoop £4.00 - 2 scoops £6.00 - 3 scoops £7.00