



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

Beer battered Fish goujons £7

Crispy Shredded Beef £9

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Broccoli and Cream Cheese soup served with Bread and Butter £10

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

Fanned Avocado and Prawns in a Rose Marie sauce £12

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

Baked Camembert served with Chutney & Bread £12

Moules Marinier Starter size £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

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 Rump of Lamb with Dauphinoise Potatoes, Vegetables and a Red Wine Sauce £22

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

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

Whole Grilled Plaice with new Potatoes, Vegetables and a Wild Garlic Butter £20

Dressed Crab Served with Frites and a side Salad with a Honey and Mustard Dressing £22

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

Bread and Butter Pudding £7.50

Apple crumble £7.50

Vanilla Panna Cotta £7.50

Lemon Posset with Shortbread £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 – Madagascan 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