



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

Asparagus and Parma Ham Croquettes £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade vegetable soup served with Bread and Butter £10

Smoked Salmon with Brown Bread and Butter £12

Local Asparagus with Parmesan, Hollandaise sauce and Parma Ham Topped with a poached Egg £12

Baked Camembert served with Chutney & Bread £12

Moules Marinier starter size £13 add frites £18

Smoked haddock kedgeree £12

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

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

Local Asparagus Tossed with Penne Pasta, Lemon, Wild Garlic Topped with Feta and toasted Pine Nuts £18

Pan Fried Gammon Steak with Bubble and Squeak and Double Egg £18

Dressed Crab Served with Frites and Side Salad £22

Spiced beef short rib slow cooked, served with a red cabbage coleslaw and frites £21

Pan Fried Lambs Liver, Bacon and Onion Gravy served with Mashed Potatoes and Vegetables £18

Beef and Red Wine Pie served with Mashed Potatoes and Vegetables £18

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

Mixed Fruit crumble £7.50

Treacle Tart £7.50

Chocolate chip cheesecake £7.50

Fruit Scone Pudding £7.50

Freshly Sourced Local Strawberries and Cream £5

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