



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 carrot, potato and spring 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

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

Smoked Haddock Kedgeree £12

Sauteed king prawns in chilli and garlic £13

Moules Marinier starter size £13 Add Frites £18

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

Grilled pork chop with sauteed new potatoes, vegetables and a cider, tarragon and mushroom sauce £20

Fresh Dressed Crab served with Frites and Salad £21

Braised oxtail casserole in red wine with mashed potato and vegetables £19

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

Apple Crumble £7.50

Crème Brulee £7.50

Bakewell Tart £7.50

Bread and butter pudding £7.50

White chocolate and baileys cheesecake £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