



### **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 parsnip and potato 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 & Humous served with fresh Bread £14

Sauteed King Prawns in Chilli & Garlic £13

Potted Duck with a red onion chutney and brown toast £12

Sardine fillets with a fresh tomato salsa £12

Moules Marinere 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, Fried Onions, 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

Butter bean cassoulet topped with grilled halloumi £18

BBQ pork ribs with coleslaw and chips £18

Roasted lamb rump with dauphinoise potatoes, vegetables and red wine sauce £24

Chicken korma served with rice and a poppadom £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

Treacle Tart £7.50

Apple crumble £7.50

Banoffee Pie £7.50

Chocolate Tart £7.50

Crème Brulee £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