



### **Breads**

Selection of Fresh Bread with Balsamic Vinegar, Chilli Oil & Extra Virgin Olive Oil £7  
add Hummus £1

Garlic Bread £6.50

Garlic Bread & Cheese £7

### **Starters**

Homemade Broccoli and Stilton 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

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

Sardine fillets with a fresh tomato salsa £12

Smoked Mackerel Pate Served with Brown Toast £12

Satay Chicken Served with a Dipping Sauce £12

Moules Mariniere 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

Spinach and ricotta tortellini tossed with asparagus in a creamy white wine sauce £18

Slow Cooked Lamb Shank in Red Wine Served with Mashed Potato and Vegetables £20

Pork chop with dauphinoise potatoes, vegetables and a creamy tarragon sauce £19

Chicken breast stuffed with cream cheese and garlic wrapped in parma ham, served with asparagus and new potatoes £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

Bread and butter pudding £7.50

Apple crumble £7.50

White chocolate and baileys cheesecake £7.50

Key lime pie £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