



### **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

### **Tapas**

Salt & Pepper Squid £8

Tiger Tail Prawns in Ginger, Garlic & Oyster Sauce £9

Moules mariniere £8

Smoked haddock kedgerree £7

Fish Goujons £8

Selection Salami £8

Tomato and mozzarella salad £7

***Tapas Special order 5 tapas for the price of 4!***

### **Starters**

Homemade Tomato and basil 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

Smoked haddock kedgerree £12

Crab claws sauteed in garlic butter £13

Pan fried scallop and bacon salad £13 Main size £19

Moules Mariniere starter size £13 Add Frites £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, 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

Potato gnocchi tossed with asparagus in a creamy white wine sauce £18

Roast lamb rump with dauphinoise potatoes, asparagus and a red wine sauce £22

Spiced short rib of beef with coleslaw and frites £22

Pan fried gammon steak, bubble and squeak and double egg £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

Banoffee pie £7.50

Treacle 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, Chocolate Brownie, Salted Caramel, Marmalade & Honeycomb, Stem Ginger, coffee & cream, Mango & lime Sorbet

1 scoop £4.00 - 2 scoops £6.00 - 3 scoops £7.00