



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

Thai beef salad £8

Chinese pork £7

Tomato and Mozzarella Salad £7

Breaded Whitebait £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Soup of the day served with Bread and Butter £10

Baked Camembert served with Chutney & Bread £12

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

Fanned Avocado and Prawns in Marie Rose Sauce £12

½ pint prawns with aioli £12

Smoked salmon topped with cracked black pepper with brown bread and butter £12

Thai beef salad starter size £12 Main size £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, Mushrooms, 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

Leg of Lamb Steak with a Rosemary and Garlic glaze with Dauphinoise potatoes and Vegetables £19

Lamb stir fry with egg noodles, green beans, red onion in a sweet chilli and oyster sauce £18

Beef Goulash with Pappardelle Pasta £20

Venison steak with sauteed new potatoes, red cabbage and a red wine sauce £22

Spinach and ricotta tortellini with sauteed mushrooms in a creamy white wine and dill sauce £18

Dressed crab served with a side salad and frites £22

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 £15

Bread and Butter Pudding £7.50

Apple Gascony Tart £7.50

Banoffee Pie £7.50

Treacle Tart £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 - Godminster, Blue Clouds Stilton, Sussex Brie & Wookey Hole cheddar 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