



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

Breaded Whitebait £7

Smoked haddock kedgerree £7

Fish Goujons £8

Selection Salami £8

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade curried potato, carrot and coriander 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

Sauteed king prawns in chilli and garlic £12

Smoked salmon with brown bread and butter £12

Smoked haddock kedgerree £12

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

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

Pork chop with sauteed 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

Bubble and squeak, ham and double egg £18

Potato gnocchi tossed with asparagus in a creamy white wine 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 £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