



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

Smoked Haddock Kedgeree £8

Selection salamis £8

Breaded Whitebait £7

Fish goujons £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade curried potato and carrot Soup 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

Heritage Tomato and Mozzarella Salad £12

Smoked Haddock Kedgeree £12

½ pint of prawns with a garlic aioli £12

Smoked salmon with brown bread and butter £12

Smoked mackerel pate with brown toast £12

Avocado and bacon 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

Pork Loin Steak with Mustard Mash, Vegetables and Served with a Creamy Tarragon Sauce £18

Creamy masala chicken curry with rice and a poppadom £18

Whole Fresh Crab served with a side salad and frites £24

Tomato and spinach quiche served with salad and frites £18

Beef and ale pie served with mashed potato and vegetables £18

Dressed crab with frites and a side salad £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

Crème Brulee £7.50

Chocolate Cheesecake £7.50

Bakewell Tart £7.50

Apple crumble £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