



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

Fish Goujons £8

Selection Salami £8

Tomato and Mozzarella Salad £7

Chinese Pork in Chilli and Oyster Sauce £8

Breaded Whitebait £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Broccoli and Cream Cheese Soup served with Bread and Butter £10

Smoked Haddock Kedgerree £12

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

Chicken Liver Parfait with homemade Chutney and Brown Toast £12

Avocado and Bacon Salad £12 starter - £18 main

Moules Mariniere £13 with frites £18

Smoked Trout Pate with Brown Toast £12

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

Chicken, Bacon and Mushroom Pie with Mashed Potato and Vegetables £18

Braised Lamb Shank in Red Currant and Rosemary with New Potatoes and Vegetables £22

Loin of Pork with Bubble and Squeak and a Creamy Mushroom Sauce £19

Vegetable Lasagne with a Side Salad £18

½ Lobster served with a Side Salad and Frites £25

Grilled Whole Plaice with New Potatoes, Vegetables and Lemon Butter £19

Dressed Crab served with 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

Crème Brulee £7.50

Apple Crumble £7.50

Treacle Tart £7.50

Bakewell Tart £7.50

Lemon 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