



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

Selection salamis £8

Moules mariniere £7

Fish goujons £7

Chinese pork £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Tomato 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

Locally Grown Heritage Tomato & Burrata Salad £12

Smoked mackerel Pate with Brown Toast £12

Chicken satay with a satay dip £12

Shredded Duck Salad with Spring Onions, Cucumber & Hoisin Sauce £12 mains £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

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 roasted lamb shank served with dauphinoise potatoes, vegetables and gravy £21

Slow roasted duck leg confit with a plum sauce, sauteed potatoes and vegetables £22

BBQ pork ribs with coleslaw and frites £20

Spinach and ricotta ravioli with sauteed mushrooms and a creamy white wine sauce £18

Beef and Ale pie with mashed potato and vegetables £18

Pan fried lambs liver and bacon with mashed potato, vegetables and gravy £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 £15

Apple Crumble £7.50

Bread and Butter Pudding £7.50

Bakewell tart £7.50

Lemon torte with a gingernut base £7.50

Banoffee pie £7.50

Crème Brulee £7.50

Strawberry Pavlova £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