



### **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

Fish Goujons £7

Tomato & Mozzarella Salad £7

Breaded Whitebait £7

***Tapas Special order 5 tapas for the price of 4!***

### **Starters**

Homemade Hot and sour 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 Salmon Pate with Brown Toast £12

Chicken Satay with a Satay Dip £12

Crayfish & Bacon salad £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**

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

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

Roasted Rump of Lamb with Sauteed New Potatoes, Vegetables & a Red Wine Sauce £22

Roasted Ham, Double Egg & Chips £18

Lion of Pork with Creamed Potatoes, Vegetables & a Creamy Tarragon Sauce £19

Braised rib of beef in red wine with dauphinoise potatoes and vegetables £20

## **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

Banoffee Pie £7.50

Crème Brulee £7.50

Meringue with Strawberries & Cream £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