



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

Breaded Whitebait £7

Chinese style pork £7

Lamb curry £7

Tomato and mozzarella £8

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade courgette and leek soup served with homemade bread £10

Baked Camembert served with Chutney & Bread £12

Charcuterie Board. Selection of Parma Ham, Salami, Cheese, Olives & Humous served with fresh Bread £14

Local Heritage Tomato and Burrata £13

Smoked salmon with brown bread and butter £12

Fanned avocado and prawns in Marie rose sauce £12

Avocado and bacon salad Starter size £12 Main size £18

Moules Mariniere £13 with 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, 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

Vegetable quiche with salad and frites £18

Beef goulash on a bed of pappardelle pasta £19

Butter chicken curry with rice and a poppadom £18

Slow cooked lamb shank in red wine and rosemary with mashed potato and vegetables £19

Locally sourced pork chops with sauteed new potatoes, vegetables and a creamy tarragon sauce £19

BBQ pork ribs with coleslaw and frites £19

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

Banoffee pie £7.50

Apple crumble £7.50

Treacle tart £7.50

Chocolate Cheesecake £7.50

Vanilla 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 - Godminster, Blue Clouds Stilton, Sussex Brie & Wookey Hole cheddar served with biscuits and homemade Chutney £13

Selection of Sussex Ice Cream – Vanilla, Strawberry, salted caramel, chocolate brownie, Marmalade & Honeycomb, Stem Ginger, Coffee & Cream, Mango & Lime Sorbet

1 scoop £4.00 - 2 scoops £6.00 - 3 scoops £7.00