



### **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

Tomato and Burrata £8

Smoked Haddock Kedgeree £7

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

### **Starters**

Homemade Vegetable 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 Feta Salad Starter size £12 Main size £18

Moules Mariniere £13 with Frites £18

Smoked Haddock Kedgeree £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

Roasted Rump of Lamb with Mashed Potatoes, Vegetables and a Red Wine Sauce £22

Honey Roasted Ham, Double Egg and Chips £18

Spinach and Ricotta Ravioli tossed with Sauteed Mushroom and a Creamy Sauce £19

Beef Goulash with Mashed Potato and Vegetables £18

Roasted Duck Confit with a Red Current Sauce, Sauteed Spinach and Mushrooms and New Potatoes £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

Banoffee pie £7.50

Apple crumble £7.50

Brioche bread and butter pudding £7.50

Lemon Posset with Shortbread £7.50

Lemon Torte £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