



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

Chinese Pork Belly £8

Selection salamis £8

Breaded Whitebait £7

Ham and cheese croquettes £8

Smoked haddock kedgerree £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

Fanned Avocado and Prawns in Marie Rose Sauce £12

Local Heritage Tomato and Burrata £13

Smoked haddock kedgerree £12

Chicken liver parfait with brown toast and plum chutney £12

Moules Mariniere £13 with Frites £18

Chicken Caesar Salad Starter £12 Main £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

Mediterranean Roasted Vegetable Lasagne with a Side Salad £18

Pork Belly Braised in an Oyster Sauce, Soy and Chinese 5 Spices with Rice and Pak Choi £19

Gammon Steak, double egg and chips £18

Rack of lamb with dauphinoise potatoes, vegetables and a red currant and red wine sauce £23

Cottage pie served with vegetables £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

Chocolate Tart £7.50

Brioche Bread & Butter Pudding £7.50

Warm Plum and Apple Flan £7.50p

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 – 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