



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

Starters

Homemade French Onion Soup with Crouton served with Homemade Bread £10

Baked Camembert served with Chutney & Bread £13

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

Smoked Haddock Kedgerree £12

Scallop & Bacon Salad Starter £13 Main £19

Smoked Salmon with Cracked Black Pepper, Brown Bread & Butter £13

Avocado & Prawns in Marie Rose Sauce £12

Teriyaki chicken on a bed of lettuce with a teriyaki dipping sauce £13

Moules Mariniere starter £13 Main 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

Lamb Korma Curry served with Mushroom rice and a Poppadom £18

Pan Fried Lambs Liver, Bacon and Onion served with Mashed Potato, Vegetables and Gravy £18

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

Duck breast with dauphinoise potatoes, vegetables and a plum sauce £21

Beef cheek braised in red wine with creamy mashed potato and vegetables £19

Extras and Sides

Selection of Seasonal Vegetables £5

House Side Salad with homemade Honey & Mustard Dressing £6

Chunky Chips of Frites £5

Homemade Desserts - All served with a choice of Custard, Cream or Ice Cream

Trio of 3 homemade Desserts £15

Bakewell Tart £7.50

Brioche Bread and Butter Pudding £7.50

Apple Crumble £7.50

Lemon cheesecake £7.50

Crème Brulee served with shortbread £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, chocolate brownie, Marmalade & Honeycomb, Salted caramel, Coffee & Cream, Mango & Lime Sorbet

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