



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 Leek and Potato 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 Kedgeree £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

Moules Mariniere starter £13 Main with Frites £18

Roast

Roast Sirloin of Beef with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Horseradish Sauce £23

Roast Leg of Lamb with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Mint Sauce £23

Roast Loin of Pork with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Apple Sauce £23

Roasted Filo Parcel filled with spinach, mushrooms and stilton served with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables and Vegetarian Gravy £19

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

BBQ Pork Ribs served with Frites & Coleslaw £19

Spinach & Ricotta Tortellini with Sauteed Mushrooms in a Creamy White Wine Sauce £18

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

Venison Steak served with Mashed Potatoes, Vegetables and a Red Current and Port Sauce £22

Pan Fried Gammon Steak, Double Egg & Chips £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

Bakewell Tart £7.50

Brioche Bread & Butter Pudding £7.50

Apple Crumble £7.50

Lemon Cheesecake £7.50

Crème Brulee served with Shortbread £7.50

Milk Chocolate 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 – 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