



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 Vegetable or tomato Soup 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

Tomato and mozzarella salad £13

Avocado and Bacon Salad Starter £13 Main £19

Smoked mackerel pate with brown toast £12

Smoked Haddock Kedgeree £12

Avocado and prawns in Marie Rose sauce £12

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

Pan Fried Lambs Liver and Bacon with mashed Potato, Vegetables and onion gravy £18

Spinach and ricotta ravioli in a creamy white wine sauce with sauteed mushrooms £19

Lamb Pasanda curry served with Rice and a Popadom £19

Minted lamb steak with new potatoes and vegetables £20

Chicken and leek pie with mashed potato and vegetables £19

Cheeseburger in a bap with coleslaw and frites £18

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

Treacle tart £7.50

Chocolate cheesecake £7.50

Apple crumble £7.50

Banoffee pie £7.50

Vanilla crème Brulee £7.50

Bread and Butter Pudding £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