



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

Fish goujons £7

Chinese pork £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 £13

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

Satay Chicken with a Satay dipping Sauce £13

Tomato and mozzarella salad £13

Fanned Avocado and Prawns in Marie Rose Sauce £12

Chicken and Bacon Salad Starter £13 Main £19

Smoked salmon with brown bread and butter £12

Smoked mackerel pate with brown toast £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, fried onions, 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

Chicken breast stuffed with cream cheese and garlic wrapped in parma ham with mashed potato and vegetables £19

Chinese 5 spiced duck breast with egg fried rice and purple sprouting broccoli and plum sauce £21

Spinach and ricotta tortellini in a creamy white wine sauce with smoked salmon and dill £19

Honey roasted ham, double egg and chips £18

Roasted Vegetable Lasagne served with a Side Salad £19

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

Treacle tart £7.50

Chocolate cheesecake £7.50

Apple crumble £7.50

Vanilla crème Brûlée £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