



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 Curried Apple & Parsnip 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

Potted Duck with a Cranberry Sauce served with Toast £12

Chicken Ceasar Salad Starter size £12 Main Size £18

Avocado & Prawns in Marie Rose Sauce £12

Smoked Mackerel Pate served with Brown Toast £13

Fresh Cooked Crevettes with Aioli £13

Smoked Haddock Kedgerree £12

Moules Mariniere £13 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

Gnocchi tossed with Sauteed Mushrooms in a Creamy White Wine Sauce £18

Chicken and Leek Pie with Mashed Potato and Vegetables £18

Pan Fried Gammon Steak, Double Egg & Chips £18

Grilled Pork Chop with Mashed Potato, Vegetables, & a Creamy Tarragon Sauce £19

Grilled Skate Wing with New Potatoes, Wilted Spinach and Chive Butter £20

Lambs kidneys cooked in red wine and juniper served with rice £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

Vanilla Crème Brulee £7.50

Brioche Bread & Butter Pudding £7.50

Apple Crumble £7.50

Treacle Tart £7.50

Chocolate Meringue Pie £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