



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 Broccoli and Cream Cheese Soup served with Homemade Bread £10

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

Sauteed King Prawns in Chilli and Garlic £12

Crayfish & Avocado Salad Starter size £13 Main Size £19

Avocado & Prawns in Marie Rose Sauce £12

Smoked Haddock Kedgeree £12

Fresh cooked Crevettes with Aioli £13

Teriyaki chicken with a teriyaki dipping sauce £13

Moules Mariner Starter £13 Add Frites for a Main £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

Whole Grilled Lemon Sole served with New Potatoes, Vegetables & Lemon Butter £20

Minted Lamb Steak served with Dauphinoise Potatoes and Vegetables £19

Duck Au Vin served with Mashed Potato & Vegetables £22

BBQ pork ribs with coleslaw and frites £19

Chicken tikka masala curry with rice and poppadom £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

Apple & Rhubarb Crumble £7.50

Bread and Butter Pudding £7.50

Treacle Tart £7.50

Banoffee Pie £7.50

Lemon Posset with Vanilla 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