



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...

Sauteed Squid & Chorizo cooked in Garlic £9

Tiger Tail Prawns in Ginger, Garlic & Oyster Sauce £9

Salami £7

Breaded Whitebait £7

Fish Goujons £7

Spanish Lamb £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Vegetable Soup served with Homemade Bread £10

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

Potted Ham Hock with Brown Toast & a Spiced Apple Chutney £13

Baked Camembert served with Homemade Chutney & Fresh Bread £13

Spicy Crab Cakes with a Sweet Chili Dipping Sauce £13

King Prawns cooked in Garlic & Chili £13

Smoked Salmon topped with Cracked Black Pepper served with Brown Bread & Butter £12

Seared Scallop & Bacon Salad Starter size £13 Main size £19

Fanned Avocado & Prawns in Marie Rose Sauce £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, 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

Spinach & Ricotta Tortellini with Tender Stem Broccoli in a Creamy White Wine Sauce £18

Spanish Lamb Casserole served with Mashed Potato & Vegetables £19

Venison Steak served with Sauteed New Potatoes, Sauteed Savoy Cabbage & a Red Wine Sauce £22

Baked Salmon Fillet in Teriyaki Sauce served with Stir Fried Noodles, Pepper & Red Onion £19

Grilled Pork Chop served with a Wild Mushroom, White Wine Sauce, Mashed Potato & Vegetables £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 Vanilla Ice Cream

Trio of 3 homemade Desserts £15

Banoffee Pie £7.50

Apple Crumble £7.50

Brioche Bread & Butter Pudding £7.50

Crème Brulee £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, Coffee & Cream, Mango & Lime Sorbet

1 scoop £4.00 - 2 scoops £6.00 - 3 scoops £7.00