



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

Fish goujons £7

Breaded whitebait £7

Toasted Focaccia with a Pistachio Dip £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade French Onion Soup served with Homemade Bread £10

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

Crayfish Salad with a Marie Rose sauce Starter size £13 Main Size £19

Fresh cooked Crevettes with Aioli £13

Baked Camembert served with Homemade Chutney and Fresh Bread £13

Spicy crab cakes with a sweet chili dipping sauce £13

King prawns cooked in garlic and chili £13

Smoked salmon topped with cracked black pepper with brown bread and butter £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

Rack of Lamb served with Sauteed New Potatoes, Vegetables & Homemade Mint Sauce £23

BBQ Pork Ribs with Coleslaw and Frites £19

Chicken Tikka Masala Curry with Rice £18

Pan fried Lambs Liver, Bacon, Onion Gravy, Mashed Potato and Vegetables £18

Pork Stir Fry served with Egg Noodles, Peppers, Onions in an Oyster & Sweet Chilli Sauce £18

Chinese spiced duck breast with egg fried rice and tender stem broccoli with oyster sauce £20

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 Crumble £7.50

Treacle Tart £7.50

Chocolate Cheesecake £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, Salted caramel, Coffee & Cream, Mango & Lime Sorbet

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