

**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

Breaded Whitebait £7

Selection of Salami £8

Fish Goujons £7

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

Crispy Shredded Beef £9

***Tapas Special order 5 tapas for the price of 4!***

**Starters**

Homemade Broccoli & Cream Cheese Soup served with Homemade Bread £10

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

Baked Camembert served with Homemade Chutney & Fresh Bread £13

Seared Tuna Steak with Tomato, Soy, Garlic & Lime £13

Smoked salmon with brown bread and butter £13

Trout pate served with brown toast £13

Sauteed king prawns in chilli and garlic £13

**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 & Chunky Chips served with Peas & Tartare Sauce £19

Pan Fried Lambs Liver and Bacon served with Onion Gravy, Mashed Potatoes and Vegetables £18

BBQ Pork Ribs with coleslaw & frites £19

Slow roasted belly pork with new potatoes, apple and cider sauce and vegetables £22

Pheasant breast with a cider and red currant sauce with sauteed new potatoes and vegetables £19

Spinach and ricotta tortellini with tender stem broccoli and a white wine and cream sauce £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 Vanilla Ice Cream

Trio of 3 homemade Desserts £15

Crème Brulee £7.50

Apple Crumble £7.50

Bread and Butter Pudding £7.50

Treacle Tart £7.50

Lemon Tart £7.50

Chocolate roulade £7.50

Affogato - 1 Scoop Madagascan Vanilla Ice Cream, single Espresso & homemade mince pie £8 - add a glass of Baileys, Amaretto or Cointreau for £4.20

Cheeseboard - 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, Coffee & Cream, Mango & Lime Sorbet

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