

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

Breaded Whitebait £7

Moules mariniere £8

Selection of salmis £8

Chinese style pork £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

Baked Camembert served with Homemade Chutney & Fresh Bread £13

King Prawns cooked in Garlic & Chili £13

Chicken and bacon salad starter size £12 Main size £18

Trout Pate served with Brown Toast and Butter £13

Fanned avocado with prawns in a Marie rose sauce £13

Chicken, peppers and cashew nuts cooked in oyster sauce, wrapped in filo parcel with a oyster and soy sauce £13

Moules Mariniere starter size £13 add frites £18

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 Raviolli with Tender Stem Broccoli in a Creamy White Wine Sauce £18

Pan fried fillet of seabass with a warm Mediterranean salad of new potatoes, roasted red peppers, red onion and green bean £20

Pheasant casserole cooked in cider served with new potatoes and vegetables £19

Roasted lamb rump with dauphinoise potatoes, vegetables and a red wine sauce £23

Ox cheeks braised in red wine and thyme served with mashed potato and vegetables £19

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

Panettone bread and butter pudding £7.50

Vanilla crème Brulee £7.50

Lemon meringue pie £7.50

Chocolate cheesecake £7.50

Jam sponge pudding £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, Salted Caramel, Chocolate Brownie, Marmalade & Honeycomb, Coffee & Cream, Mango & Lime Sorbet

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