

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

Smoked Haddock Kedgeree £8

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

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

Trout pate served with brown toast £13

Sauteed king prawns in chilli and garlic £13

Fanned Avocado with Prawns in a Marie-Rose Sauce £13

Smoked Haddock Kedgeree – Starter £13 - Main £18

Moules Mariniere – Starter £13 Main with 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 & Chunky Chips served with Peas & Tartare Sauce £19

Pork Chop with New Potatoes, Vegetables & Apple & Cider Sauce £22

Spinach and ricotta tortellini with tender stem broccoli and a white wine and cream sauce £18

Bacon Roly Poly served with Mashed Potato, Vegetables & Gravy £18

Butter Chicken Curry Served with Rice and Poppadum £18

Grilled whole lemon sole with new potatoes, vegetables and a beurre blanc sauce £20

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

Apple Crumble £7.50

Treacle Tart £7.50

Chocolate Cheesecake £7.50

Treacle Sponge Pudding £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