

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

Selection of salmis £8

Chinese style pork £7

Smoked Haddock Kedgeree £7

Tapas Special order 5 tapas for the price of 4!

Starters

Homemade Red Lentil, Carrot & Red Pepper 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

Shredded Duck Salad with Cucumber, Spring onion and Hoisin Sauce £13, Mains Size £18

Fanned avocado with prawns in a Marie rose sauce £13

Satay Chicken on a bed or Lettuce with a Satay Dipping Sauce £13

Smoked Salmon with Brown Bread & Butter £13

Moules Marinier 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

Grilled Pork Chop served with Sauteed New Potatoes, Vegetables & a Creamy White Wine & Oyster Mushroom Sauce £19

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

Venison Casserole with Jacket Potato & Vegetables £19

Grilled Lamb Steak with Minted Mash, Vegetables & a Red Wine Sauce £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

Strawberry Cheesecake £7.50

French Apple Tart £7.50

Jam sponge pudding £7.50

Winter Spiced Crème Caramel £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