

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

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

Moules Mariniere - Starter £13 Main with Frites £18

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

Trout Gravlax with a Mustard & Dill Sauce £13

Tiger tail prawns in garlic butter £13

Smoked salmon with brown bread and butter £13

Roast

Roast Sirloin of Beef with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Horseradish Sauce £23

Roast Leg of Lamb with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and Mint Sauce £23

Roast loin of pork, Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables, Gravy and apple Sauce £23

Roasted Filo Parcel filled with spinach, mushrooms and stilton served with Roast Potatoes, Roast Parsnips, Yorkshire Pudding, Seasonal Vegetables and Vegetarian Gravy £19

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

Roasted Vegetable Lasagne served with a Side Salad £18

BBQ Pork Ribs with coleslaw & frites £19

Fillets of brill with sauteed new potatoes, vegetables and Berre Blanc sauce £22

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

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 Amaretti Biscuits £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