

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 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

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

Potted shrimp with brown toast and pickled cucumber £13

Moules Marinier Starter size £13 Add Frites £18

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 & 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

Grilled whole Dover sole with new potatoes, vegetables and lemon butter £29

Slow roasted duck leg confit with a bean cassoulet and Toulouse sausage £20

Pheasant breast wrapped in bacon, dauphinoise potatoes, vegetables and a cider and mushroom 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 Ice Cream

Trio of 3 homemade Desserts £15

Brioche bread and butter pudding £7.50

Strawberry Cheesecake £7.50

French Apple Tart £7.50

Coffee and walnut tart £7.50

Crème Brulee £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 – Strawberry, Salted Caramel, Chocolate Brownie, Marmalade & Honeycomb, Coffee & Cream, Mango & Lime Sorbet

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