



STARTERS

Chilli & herb queen olives - great to share with an aperitif! (v)	£4.00
Homemade soup of the day, warm ciabatta (v) - please see today's specials	£6.00
Tartlet of port braised cranberries, rosemary & brie, chestnuts & watercress (gf/v)	£7.50
Marinated olives & warm breads sharer, extra virgin oil & balsamic reduction (v)	£7.50
Today's terrine / pate, toasts, caramelised onion chutney please see today's specials	£7.50
Salad of fresh fig & rocket with torn mozzarella, serrano ham, extra virgin oil	£9.00
Smoked salmon tartare with lemon, dill & capers, toasts & dressed leaves	£9.50

MAINS

Beer battered cod tail fillet, salted chips, chip shop style mushy peas, homemade tartare sauce <i>add duo of pickled gherkin & onion or pickled egg - £1.50 each</i>	£16.50
Risotto of roasted sprouts with crumbled cropwell blue cheese & walnuts (v)	£12.00
Grilled seabass fillet on cassoulet of tomatoes, butterbeans & spinach	£16.50
Pork tenderloin wrapped in Dijon mustard & serrano ham, celeriac & potato cake <i>greens & wild mushroom cream sauce</i>	£16.50
Artichoke, mushroom & cheddar crumble, parmesan & pistachio topping, greens (v)	£13.50
Braised beef, Guinness & root vegetable stew, rosemary dumpling, fresh greens	£16.50
Carved roast breast of turkey, pancetta, sausage meat & sage stuffed ballotine leg <i>rosemary roasted baby new potatoes, sautéed sprouts, parsnip & carrots with chestnut butter</i>	£17.50
Hand-pressed burger of sussex beef with a hint of chilli, onion, garlic & herbs <i>brioche style bun, beetroot relish, dill pickle & lettuce, slaw & rosemary salted chips</i>	£16.50
Hand pressed vegan burger with harissa, quinoa & root vegetables (v) <i>brioche style bun, beetroot relish, dill pickle & lettuce, slaw & rosemary salted chips</i>	£13.00

ADD your favourite extra burger toppings for only £1.50 each

French goats cheese / blue stilton / mature cheddar / smoked bacon / chorizo

ADD cajun seasoning £0.50 / ADD cheese to chips £0.75 (GF) roll available ADD £1.00

Gluten free & dairy free options available on request as some of our dishes can be adapted to suit many dietary requirements





CHILDRENS MEALS

all £7.00

8 Crispy fried whole tail scampi, French fries, lemon, Heinz baked beans

Steamed pasta, tomato passata sauce & parmesan cheese, garlic ciabatta (v)

Butcher's sausage, creamy mash, broccoli florets & gravy

ASK BEFORE YOU EAT - please ask about ingredients if you suffer

from allergies or intolerances. *Several GF / DF & dietary options available on request*

DESSERTS

all £7.00

Traditional Christmas pudding with rich brandy custard

Warm double chocolate brownie, Christmas pudding ice cream, chocolate sauce

Individually baked blackberry & apple oated crumble with vanilla custard

Baileys "trifle" eton mess with vanilla custard, boudoir biscuit & chewy meringue

Trio of cheeses with frozen grapes, dried apple, chutney, walnuts, artisan cracker

£9.50

pudding alternative - Alcoholic Adult liquid pudding? - please ask for a cocktail menu

