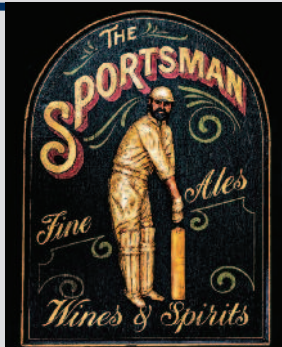


MAIN MENU

Served Monday to Thursday 12.00pm - 3.00pm & 6.00pm - 9.00pm
Friday 12.00pm - 3.00pm & 6.00pm - 9.30pm
Saturday all day 12.00pm - 9.30pm

please see our separate menu for sunday lunch
all meals are cooked to order, so at busy times, please bear with us and we will advise you of an approximate wait time for your meals



SMALL PLATES & GRAZING BOARDS

- flour fried halloumi, honey, harissa & tomato**
with red amaranth & coriander (v) £7.00
- homemade soup of the day** with fresh bread
- please ask your server for today's choice (v) £5.50
- home marinated olives & warm artisan breads (v)**
extra virgin olive oil **Large £8.00**
& balsamic reduction **Small £6.00**
- 5 way – rope grown mussels,**
warm bread & un-salted butter £7.50
choose from either; (gf) - gf bread available
- scrumpy – beal's of chailey pancetta,**
apple & cowfold silly moo cider
- saffron – courgette, garlic, prosecco & parmesan**
- aniseed – fresh fennel, tomato, pernod & cream**
- picante – chorizo & tomato with rioja,**
black olive & smoked paprika
- classic – white wine, garlic & parsley cream**
- filo prawns, green thai coconut sauce,**
crispy prawn crackers £7.25
- crispy fried seafood sharing board**
devilled whitebait, calamari, prawns & scampi
bloody mary, caper & lime mayo, harissa aioli £13.50
- tomato & puy lentil tapas,**
sussex chorizo chipotle sauce (gf) £6.75
- homemade terrine & chutney, ciabatta toasts**
– please ask your server for today's choice £6.50
- brighton pier fried chicken dumplings,**
flavoured with brighton gin,
rosemary, spearmint & orange salad £7.00

MAIN DISHES

(please allow at least 25 minutes for our burgers & pies)

- homemade steak, kidney & ale shortcrust pie**
buttered creamed potato, fresh seasonal greens
& red wine jus £12.75
- hand-pressed pork & chorizo burger with**
afterburn cheese centre salad loaded bun,
triple cooked chunky chips, coleslaw £13.50
- medallions of sussex pork tenderloin**
purple potato cake, sussex pancetta,
sugar snaps, bramley apple & silly moo cider jus £13.50

trenchmore of cowfold, sussex wagyu hand-pressed beef burger

salad loaded bun, red onion jam,
triple cooked chunky chips, coleslaw £15.50

ADD
your favourite extra burger toppings
(gluten free rolls available)
afterburn cheese / cheddar / chorizo / blue
charcoal cheddar / streaky bacon each £1.25
change to sweet potato fries add £1.00
cajun seasoning add £0.25

char-grilled hand-cut british sirloin steak,
triple cooked chunky chips field mushroom,
roasted cherry vine tomatoes & sugar snaps £23.00

peppercorn sauce / garlic butter
port henry / dianne sauce £1.25 each
add crispy fried wholetail scampi £4.75

roasted duck breast, potato & celeriac rosti,
sautéed kale, honeyed blackberry jus £15.25

local roasted butcher's sausages & mash
seasonal greens, red wine jus £ see specials

charcoal & afterburn chicken croqu-kiev
twice baked tomato & bean cassoulet,
watercress & rocket salad £12.50

risotto of the day, micro herbs & pangrattato
– please ask for today's choice (v) £11.75

morrocan "veggie" fish & zucchini chips (v)
ras el hanout & sumac dusted halloumi
in panko crumb, harissa & honey crushed peas £11.75

puy lentil, tomato & chipotle stew (v)
sweet potato, honey & thyme dumplings
served with creamed mushrooms & spinach £11.95

sussex pancetta & savoy baked cod loin
tomatoes, sweet potatoes, sussex chorizo & fennel £13.00

beer battered cod tail fillet,
triple cooked fat chips, fresh lemon £12.75
add - mushy peas / garden peas
gherkin & onion / pickled egg £1.00

SIDES

- beer battered onion rings / sautéed potatoes /
rocket & parmesan salad / homemade slaw £3.50
- dressed house side salad seasonal greens /
triple cooked chunky chip bowl / garlic ciabatta loaf
- triple cooked chunky chips & cheese /
sweet potato fries / garlic ciabatta loaf & cheese £4.50

please see our daily specials for additional choices

wherever possible, we use locally sourced sussex suppliers for our produce including meats, eggs & vegetables from
Trenchmore Farm, Hutchings Butchers, Russell's Fruiterers & ciders & wines from Southdowns Cellars

please note that we use nuts and nut products within the kitchen, please advise us of any dietary or allergy requirements. Our fryers are used for products containing gluten, meats & fish. v – vegetarian gf – gluten free

The Sportsman Cuckfield Road, Goddards Green, West Sussex BN6 9LQ

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