À la Carte

Starters

Homemade Soup Of The Day — £7.95
A warming soup of the day served with a warm artisan roll (V)

Artisan Bread Board — £7.95
A curated board of artisan breads served with sea salted butter, aged balsamic and extra virgin olive oil (V)

Mackerel Pate — £8.95
A smooth rich duck and orange pate served with oatcakes and a spiced tomato and onion chutney.

Thai Chicken Cakes — £10.95
Thai spiced chicken cakes served with a sticky sweet chilli dipping sauce and a crisp, fresh Asian slaw. (NG)

Halloumi, Carrot And Orange Salad — £8.95
Grilled halloumi over ribboned carrots, and fresh orange, finished with a tangy mustard and honey drizzle. (NG) (V)

Mains

Grilled Chicken Supreme — £10.50
Free-range chicken breast with wild mushrooms and tarragon sauce (NG)

Lamb Shank — £14.00
Slow-cooked lamb shank in a rich redcurrant and fresh mint jus (NG)

Baked Salmon — £10.50
Delicately baked salmon fillet served over a bed of tender wilted spinach and finished with a rich, velvety hollandaise sauce. (NG)

Pan Roasted Pork Belly — £12.50
Slow-braised belly of pork served with a shard of crackling, accompanied by black pudding and sage jus (NG)

Grilled Fillet Of Sea Bass — £12.95
Delicately grilled fillet of sea bass drizzled with parsley butter (NG)

Mediterranean Penne Pasta — £16.95
Roasted selection of Mediterranean vegetables in a rich tomato and basil sauce (V).

Potatoes £5
Fondant (V) (NG) (VG)
Mash potato (V) (NG)
New potatoes (V) (VG) (NG)
Thick cut chips (V) (VG) (NG)

Vegetable's £5
Honey carrots and garden peas (V) (NG)
Buttered greens (V)(VG) (NG)
Tenderstem broccoli (V)(VG) (NG)
Cauliflower cheese (V)

Sides and sauces £4.95
Tossed salad (V)(VG) (NG)
Pigs in blankets
Garlic bread (+cheese £2.95)

Desserts £7.50

Apple And Berry Crumble
Our signature warm apple and berry crumble, finished with a melting scoop of Madagascan vanilla ice cream. (V)(NG)

Baileys Creme Brûlée
A velvety, indulgent twist on the classic, infused with the rich warmth of Baileys Irish Cream and topped with a shatteringly crisp caramelized sugar crust accompanied with a white chocolate shortbread (V)

Sticky Toffee Pudding
A warm, date sponge Drenched in a rich toffee sauce and paired with a caramel ice cream (V).

Citrus Cheesecake
Creamy citrus cheesecake paired with a refreshing lemon sorbet (V).

Cheese Board
Locally sourced Sussex cheese, served with crackers, plum chutney, grapes and celery £10

Add a scoop of ice cream to any dessert for £2.50

Our menu descriptions do not include all ingredients, if you suffer from a food allergy or intolerance, please let your server know upon placing your order. We have a small kitchen and do not have a specific allergy-free zone or separate dedicated fryers. Fish dishes may contain bones.