

To Graze

Selection of house marinated olives
£3.50

Starters

Smoked mackerel rilette

Gherkin relish
Sour dough croute
£6.80

Homemade chicken liver parfait

Ginger, rhubarb and apricot chutney, toasted brioche
£6.50

Crispy Asian inspired belly of pork

Spiced black vinegar caramel, green papaya and orange salad, toasted hazelnuts
£7.50

Prawn cocktail

Marie rose sauce
£7.50

Steamed Shetland mussels

Creamy cider, bacon and leek broth, sour dough bread
£8.00

Sharing plate

Baked almond and truffle camembert

Homemade chutney, chargrilled sour dough
£12.50

Sides

Honey roasted Carrots
Leek gratin
Honey roasted Parsnips
Buttered Savoy cabbage

All sides £2.95

Roasts

Roast

Classics

Local fish and chips

Peas, tartare sauce
£14.00

Lancashire hot pot

Braised red cabbage, honey roasted root vegetables
£15.80

Grilled sausage

Norfolk bubble and squeak, braised red cabbage, caramelised onion sauce
£11.50

Bubble and squeak

Sautee Is it possible to get your whole stocklist on to our procure wizard ??

wild mushrooms, spinach, fried egg
£10.50

Norfolk 8oz prime steak burger

Toasted brioche bap, tomato chutney, crisp lettuce, roasted garlic mayonnaise, triple cooked chips
£12.50

Add caramelised onions and brie £1.50

Add cheddar cheese and bacon £1.50

Add blue cheese and jalapeno £1.50

Puddings

Sticky date and toffee pudding

Bramley apple puree, honey and stem ginger ice cream
£6.30

Pear apple and blackberry crumble

Custard or vanilla ice cream
£6.50

Dark chocolate brownie

Salted caramel ice cream and malted foam
£6.50

Award winning Locally sourced Ice cream

Royal bourbon vanilla
Dark Belgian chocolate
Stem ginger and honeycomb
Salted caramel
£2.75 per scoop

Fortified/sweet wine

Sauternes- Chateau Violet- France (2007)
Delicious and unctuous without losing freshness and acidity making a great match for cheese and terrines as well a tart
50ml 4.25
70ml 5.75
750ml 45.00

Please ask your server for our daily specials.

If you have a food allergy or intolerance, then please ask a member of staff about the ingredients to all our dishes.

Tea and Coffee

Espresso
£2.25
Double espresso
£2.75
Cappuccino
£2.80
Americano
£2.25
Latte
£2.80
Flat white
£2.80
Tea and herbal tea
£3.00

Cheese board

Selection of 3 local cheeses from around Sussex, served with biscuits, grapes and quince jelly
£9.00

Brighton blue

This cheese has a slightly open semi soft texture, a mellow blue flavour and a slightly salty finish. The distinctive blue/green veins in the cheese deepen as the cheese matures and the taste of the blue becomes stronger

Old Sussex

A farmhouse “cheddar-type” made from cows’ milk to a traditional recipe. The texture is more open than cheddar with a full body and a plenty of flavour. Matured for six to eight months

Golden cross

A soft cheese made from goats’ milk. The recipe of the cheese is based on French Sainte-Maure. When young the cheese is firm and slightly grainy, but with age it softens, and the texture becomes very soft, like ice cream.