



Small Plates

Fricassee of Wild Mushrooms, Chestnuts & Sprout Leaves served with toasted Ciabatta (Ve) - £6.95
Ham Hock & Wholegrain Mustard Terrine apple puree and a frisse & chicory salad (GF) - £7.95
Peppered Mackerel with a horseradish cream, pickled Beetroot & crostini - £7.95
Celeriac Remoulade & Lobster Tian served with orange segments & Salmon Caviar (GF) - £8.95
Baked Mini Camembert served with cranberry sauce & warm ciabatta (Vg) – £8.95
Mini Yorkshire Pudding stuffed with whipped horseradish cream, onion chutney, peppered Pastrami served with a Malbec jus - £8.95

Large plates

Roasted Beef topside served with all the trimmings, (add cauliflower, broccoli & leek cheese for an extra £2) - £14.95
Slow Cooked Lamb Shank served with all the trimmings, (add cauliflower, broccoli & leek cheese for an extra £2) - £18.95
Roast Turkey Ballotine with cranberry stuffing, roast potatoes, pigs in blankets, redcurrant jus & seasonal vegetables - £15.95
Butternut Squash, Red Onion & Goats Cheese Wellington with roasted potatoes, seasonal vegetables, and rich vegetable jus (V) - £13.95
Steak & Kidney Pudding served with chips, peas, and gravy - £14.95
6oz Beef Burger in a brioche bun, with lettuce, tomato & relish, chips, and beetroot coleslaw - £13.95 (Add Bacon & either Stilton or Cheddar for £2)
Vegan Burger in a vegan brioche bun, with mushroom, vegan smoked applewood cheddar & pesto served with vegan slaw & chips (Ve) - £14.95
Battered Cod & Chips with tarragon tartare sauce, and either garden or mushy peas (GF) – £15.95
Wild Mushroom, Chestnut & Tarragon Risotto topped with truffle oil, & parmesan (V/GF) - £14.95
Oven Baked Salmon served with a lobster bisque, grilled asparagus, baby fennel and Parmentier potatoes (GF) - £16.95

Sides Dishes

Chips - £2.95 ***Cheesy Chips*** - £3.95 ***Loaded Stilton & Bacon Fries*** - £6.95 ***Garlic Bread*** - £2.95

Cheesy Garlic Bread - £3.95 ***Onion Rings*** - £3.95 ***Mozzarella Sticks*** - £4.95

Peppercorn Sauce - £1.95 ***Mixed Leaf Salad*** - £3.95

On a sweeter note

Festive Pudding served with whipped brandy butter (V) - £6.95

Chocolate Orange Brownie with Amaretto Mascarpone cream & toasted almonds (V/GF) - £6.95

Spiced Apple, Pear & Almond Crumble served with cinnamon Anglaise (V) - £6.95

Boozy Banoffee Pie layers of banana, caramel & cream with banana liquor (V) - £6.95

Sussex Cheese Board selection of local Sussex cheeses, crackers, and chutney (V) - £9.95

Ice Cream –

Vanilla, Chocolate, Raspberry Ripple, Salted Caramel or Honeycomb

Sorbet (Ve) –

Lemon, Raspberry or Orange

2 Scoops - £3.75 3 Scoops - £4.75

Coffee -

Americano – Black coffee, served with hot or cold milk - £3.20

Cappuccino – Shot of coffee, frothed milk, topped with cocoa - £3.50

Latte – Milky coffee, made with steamed milk and an espresso shot - £3.70

Single Espresso – £2.70 **Double Espresso** - £2.95

Pots of Tea – Choose from a selection of teas –

English Breakfast, Earl Grey, Green Tea, Camomile, Peppermint or Lemon & Ginger – All £2.95

Irish Coffee – Strong coffee, Jameson’s Irish Whiskey, sugar & cream - £6.95

French Coffee – Strong coffee, Courvoisier, Sugar & cream - £6.95

Jamaican Coffee – Strong coffee, Captain Morgan’s Rum, sugar & cream - £6.95

Espresso Martini - £7.95

Children’s Menu

For Children Aged 12 & Under

Roast Beef, or Turkey with all the trimmings - £6.95

Battered Cod & Chips with peas or beans - £6.95

4oz Beef Burger and chips - £6.95

Breaded Chicken Goujons with chips and peas or beans - £5.95

Vegan Burger and chips (Ve) - £6.95

Children’s Ice Cream -

Vanilla, Chocolate, Raspberry Ripple, Salted Caramel or Honeycomb

Single Scoop - £2.95 **Two Scoops** - £3.75

Please inform a member of our team if you suffer from any allergies

(Vg) – Vegetarian (GF) – Gluten Free (Ve) - Vegan