



Small Plates

Fricassee of Wild Mushrooms, Chestnuts & Sprout Leaves served with toasted Ciabatta **(Ve) - £6.95**
Ham Hock & Wholegrain Mustard Terrine with 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

Roast Turkey Ballotine with cranberry stuffing, roast potatoes, pigs in blankets, redcurrant jus & seasonal vegetables - **£15.95**
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 **(Vg/GF) - £14.95**
Spinach, Mushroom & Pesto White Lasagne with rocket salad & garlic bread **(Vg) - £14.95**
Oven Baked Salmon served with a lobster bisque, grilled asparagus, baby fennel and Parmentier potatoes **(GF) - £16.95**
Slow Cooked Lamb Shank served with garlic & rosemary roasted new potatoes, braised red cabbage and Vichy carrots with a red currant gravy - **£18.95 (GF)**
Fillet Rossini (served Medium Rare) with Brioche Croute, Duck Liver Pate & wild mushrooms served with traditional Dauphinoise Potatoes, tender stem broccoli, cherry tomatoes & malbec jus - **£18.95**
10oz Ribeye Steak served with chips, flat mushroom & grilled tomato **(GF) - £21.95**

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 Age 12 & Under

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