



Gift Vouchers Available – Why not treat someone special

For The Table To Share

Selections of Warm Breads

Marmite butter, oils & marinated olives | 11.00

Garlic & Honey Baked Camembert

Red onion chutney & toasted sourdough | 16.50

STARTERS

Classic Caesar Salad

Cos Lettuce, anchovies & garlic croutons | 12.00

Ham Hock Terrine (GF)

Homemade piccalilli & crostini | 13.50

Lightly Spiced Squid (GF)

Sweet Chilli dressing | 11.00

Traditional Smoked Salmon

Pickled cucumber & caper dressing | 14.00

Aromatic Duck Salad (GF)

Crispy duck, chilli, radish, spring onion,
hoisin dressing | 13.50/24.00

Pan Fried King Prawns (GFA)

Chilli & tomato sauce, toasted sourdough | 14.00

Watermelon, Feta & Mint Salad (GF)

Citrus dressing | 12.00

Double Baked Cheese Souffle

Marmite Glaze | 13.50

MAIN COURSE

Flat Iron Steak (GF)

Cooked Medium Rare, garden salad, fries
& beef fat chimichurri | 28.00

Thai Noodle Salad (GF)

Pak choi, carrot, cucumber, radish, spring onion | 23.00
Add - 4oz flat iron steak (GF) | 8.00
Add - King Prawns (GF) | 8.00

Seared Fillet of Seabass (GF)

Sweet & sour cabbage, pak choi & spicy sauce | 27.00

Buddha Superfood Salad

Cous Cous, chickpeas, beets, eastern slaw, spinach,
olives, toasted seeds | 20.00
Add - 4oz flat iron steak (GF) | 8.00
Add - King Prawns (GF) | 8.00

Classic Chicken Caesar Salad

Cos Lettuce, anchovies
& garlic croutons | 20.00

King Prawn Linguine

Garlic cream sauce, spinach, dill
& garlic bread | 25.00

Pan Fried Calves Liver (GF)

Crispy bacon, thyme infused mash,
button onion gravy | 25.00

Roast Harissa Tomato Gnocchi

Chickpeas, spinach & basil | 21.00

Please see blackboard for today's specials

CLASSICS

BBQ Baby Back Ribs (GF)

Slow cooked rack of ribs, glazed BBQ sauce,
house salad & fries
Half | 22.00 Full | 28.00

Battered South Coast Haddock (GF)

Pea puree, curry sauce, tartar sauce &
hand cut chips | 18.50

Signature Double Cheeseburger (GFA)

2*4oz beef burgers, bacon jam, melted mature
cheddar, lettuce, tomato, gherkin, pickled red onion
& relish in a brioche bun & fries | 18.50

Hand Crafted Steak & Ale Pie

Thyme infused mash, seasonal garden
vegetables, chef's red wine gravy | 23.00

Bean & Beetroot Burger

Big Kahuna brioche bun, vegan 'mayo',
lettuce, tomato gherkin, pickled red onions
& fries | 18.00

SIDES

Wilted Greens | 4.50 (GF)

Garlic pak choi & sugar snap peas | 5.00 (GF)

Garden Salad | 5.00 (GF)

Tender Stem Broccoli Toasted Almonds (GF) | 5.00

Hand Cut Chubby Chips | 5.50 (GF)

Skinny Fries | 5.50 (GF)

Light Lunch Bites

Available Thursday 12-2

Friday 12-2

Saturday 12-5

Traditional Greek Salad | 15.00

Honey Roast Ham | 16.00 (GF)
Duo of Hallgate Farm eggs & triple cooked chips

Mini Fish & Chips | 14.00 (GF)
Triple cooked chips & pea puree

Three Bean Chilli or
Sussex Venison Chilli Nachos | 15.00
Sour cream & guacamole

2 Cheese Beef Sliders | 10.00
Lettuce Tomato & pickled red onion

Melted Mature Cheddar & Guinness
Welsh Rarebit | 10.00

Garlic Bread | 6.00

Cheesy Garlic Bread | 7.00

Ciabattas

Served with hand full of fries

Fish goujon & tartar sauce | 10.50

Ham salad & wholegrain mustard | 10.50

Open Sandwiches

Served with hand full of fries

Flat Iron 4oz Steak sandwich | 15.50
Horseradish & onion chutney

Smoked Salmon & Cream Cheese | 15.50
Rocket & pickled cucumber

Allergies & Intolerances: Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.

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White Wines

125ml | 175ml | 250ml | Bottle

Wide River Chenin Blanc - South Africa **6.30 | 7.80 | 10.80 | 30.00**
Light, with lovely ripe, attractive rounded fruit. Fresh floral nose and an exciting acid balance. A beautifully finished, clean off-dry Chenin Blanc

.Chants du Closeau Vermentino - France **33.00**
Subtle grapefruit and green apple aromas combined to floral notes best describe this savoury and refreshing dry white.

Los Coches Viognier – Chile **6.80 | 8.80 | 12.00 | 34.00**
Soft, pale straw in colour this wine has an intensely floral nose with hints of ripe peach. Full and rounded on the palate ending with a long honey like finish.

La Di Motte Pinot Grigio - Italy **7.20 | 8.90 | 11.90 | 35.00**
Very well made Vin De Pays, soft tannins with a dry finish and full juicy fruit flavour.

Les Moules Picpoul de Pinet -France **7.60 | 9.50 | 13.50 | 36.00**
The nose offers delicate aromas of citrus, green apples and acacia notes followed by a flinty mineral character. The palate is well balanced, textured, with a zesty acidity. Displays beautiful purity on the long, lush, mouth-watering finish.

Icare Chardonnay, Côtes de Thongue – France **42.00**
Brilliant pale yellow robe; full and complex nose with aromas of white flesh fruit, honey, dried fruit; very round and fresh wine in the mouth with notes of honey and flowers.

Pask Instinct Sauvignon Blanc **8.50 | 11.20 | 15.50 | 46.00**
- New Zealand
An elegant Marlborough Sauvignon Blanc with vibrant acidity supporting flavours of gooseberry and passion fruit. Pale straw in colour with a touch of green. Aromas of subtle lime and mineral.

Mâcon-Villages, Château du Charnay AOP – France **46.00**
This unoaked, dry white wine has a bouquet of citrus, exotic fruit and white flowers, demonstrating the potential of Chardonnay for finesse and complexity.

Domaine Daulny Sancerre – France **69.50**
A classic expression of Sauvignon Blanc, with grassy notes, ropical fruit and hints of blackcurrant bud. The palate is crisp and fresh,

Chablis 1er Cru Dom Long-Depaquit - France **99**
It is a forward and expressive style of Chablis that shows some toast character from oak, brioche from lees ageing, and attractive aromas of citrus and fresh quince. Very fine.

Sparkling Wines

125ml | Bottle

Amori Prosecco Spumante - Italy **6.6 | 33.5**
A delightfully crisp and elegant prosecco with vibrant apple and pear notes and a delicate, floral and fruity finish.

Blackdown Ridge Classic Cuvee Brut **12.70 | 64**
- West Sussex
A perfect example of an English sparkling. Light, dry and to be enjoyed.

Ashling Park Sparkling Rosé Brut - West Sussex **64**
An inviting nose of summer red fruits and brioche aromas. The palate is full flavoured with great intensity of red fruits; strawberry, cherry and redcurrants on a long, creamy finish.

Champagne Pommery Brut Royal - France **97.5**
A vivacious and cheerful Champagne with aromas of citrus and white flowers combined with small berry notes.

Red Wines

125ml | 175ml | 250ml | Bottle

Ladera Verde Merlot – Chile **6.30 | 7.90 | 10.80 | 30.00**
Warm plum and damson aromas, the palate is ripe and rounded with the sweet berry fruit balanced by fresh, juicy acidity on the finish.

Beaubigney Cabernet Sauvignon - France **33.00**
Good balance of fruit and structure. Deep colour with cassis flavours with notes of raspberry. Smooth and ripely fruited to taste with a surprisingly level of complexity with hints of tobacco and spice coming through.

Rupe Secca Nero D’Avola - Italy **35.00**
This intense, smooth wine is full of ripe red berry aromas and flavours supported by soft tannins.

Three Vineyards Shiraz – Australia **7.60 | 9.50 | 13.20 | 36.00**
A fusion of aromas with mulberry, lifted pepper spice and raspberry. Delicious ripe blackberries, plums and a hint of spice.

Conde de Tresaguas Rioja Joven - Spain **7.7 | 9.80 | 13.5 | 37**
This well-balanced Rioja has a good structure with aromas of fresh red fruit and eucalyptus.

Gouguenheim Malbec - Argentina **8.1 | 10. | 14.2 | 40**
Deep purple colour; pronounced blackberries and ripe plums with underlying spice on the nose. Soft with a slight sweetness and balanced by gentle tannins with a long spicy fruity finish.

Pask Instinct Vine Velvet Pinot Noir **9.2 | 12.6 | 17.5 | 49**
- New Zealand
Garnet in colour with red cherry notes on the nose and hints of wild thyme. A vibrant palate of cherry, plum and red berry fruits combined with subtle oak notes. Medium bodied Pinot noir displaying velvety soft tannins.

Château Puymouton St Émilion Grand Cru **72.00**
- France
A bright ruby colour with aromas being open and attractively floral. This is expressive, juicy mouthful, being medium bodied, fresh and with a fine finish.

Lonardi Amarone Della Valpolicella Classico DOC **85.00**
- Italy
Deep concentrated aromas of dark chocolate and spice. Full and well balanced with a rich, warm, silky texture.

Château Blason d’Issan Margaux - France **129**
The fruits displayed a magnificently fruity aromatic expression, a great richness in anthocyanins, high degrees of alcohol and powerful tannins.

Rose Winés

125ml | 175ml | 250ml | Bottle

Chants du Closeau Cinsault Rosé **6.7 | 8.6 | 11.9 | 32.50**
- France
Intense strawberry and blueberry aromas combined to floral notes best describe this fruity and refreshing dry rosé.

Soleil des Alpes, Provence Rosé **9.00 | 11.5 | 16.4 | 47.50**
- France
Intense strawberry and blueberry aromas combined to floral notes best describe this fruity and refreshing dry rosé.

Dessert Wines

100ml | Bottle

DV by Château Doisy Vedrines, Sauternes **10.40 | 40**

COCKTAILS

Negroni | 15.00
Gin, Campari & Vermouth

Margarita | 15.00
Tequila, Cointreau & lime juice

Kir Royal | 15.00
English sparkling wine mixed with Crème de Cassis

Aperol Spritz | 15.00
Aperol, prosecco & soda

Old Fashioned | 15.00
Bourbon whiskey, sugar syrup, bitters & water

Cosmopolitan | 15.00
Vodka, Cointreau, cranberry juice, lime juice

Vodka Martini | 15.00
Vodka & dry martini

Gin Martini | 15.00
Gin & dry martini

Whiskey Sours | 15.00
Bourbon whiskey, lemon juice, sugar syrup
bitters & egg white

Tom Collins | 15.00
Gin, lemon juice, sugar syrup & soda

Side Car | 15.00
Cognac, Cointreau, sugar syrup & lemon juice

Jug of Pimm’s | 20.00
Pimm’s & lemonade

Espresso Martini | 15.00
Vodka, Kahlua & espresso

PUDDINGS

Sticky Toffee Pudding | 9.00 GF
Toffee sauce, honeycomb & vanilla ice cream

Lemon Posset | 9.00
Shortbread biscuits

Chocolate Torte | 9.00
Berry compote

Traditional Summer Pudding | 9.00
Clotted cream

Basque Cheesecake | 9.00 GF
Black cherry Compote

Affogato | 6.00 GF
Espresso & vanilla ice cream

Selection of Ice Cream/Sorbet
£2 a scoop
Vanilla, chocolate,
Strawberry, salted caramel,
Black cherry or raspberry ripple

Sorbet:-Lemon, Raspberry or Mango

COFFEE

Cappuccino | 4.20
Flat white | 4.20
Americano | 3.50
Latte | 4.20
Espresso | 3.00
Double Espresso | 5.00
Decaf available

Hot Chocolate | 4.00
Baileys Hot Chocolate | 10.50

Espresso Martini | 15.00
Vodka, Kahlua & espresso



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