Gift Vouchers Available – Why not treat someone special

For The Table To Share

Fresh Homemade Warm Tear & Share Breads
Duo of butters, oils & marinated olives | 13.00

Garlic & Honey Baked Camembert
Red onion chutney & toasted focaccia | 16.50

STARTERS

Homemade Soup of the Day (GFA)
Fresh homemade bread roll | 12.00

Creamy Garlic & Tarragon Wild Mushrooms (GFA)
Toasted focaccia | 13.50

Lamb & Venison Meatballs on Flatbread
Chilli, tomato sauce & parmesan | 14.50

Beef Fat Bubble & Squeak Croquette (GF)
Watercress Mayonnaise | 12.50

Butternut Squash Bruschetta
Vegan feta, rocket & hazelnut pesto | 13.50

Smoked Haddock Fishcake (GF)
Braised leeks & peas, dill cream sauce | 14.50

MAIN COURSE

Posh Cottage Pie (GF)
Braised ox cheek, rich wine gravy, cheddar mash, garden vegetables | 25.00

Butternut Squash & Oyster Mushroom Pappardelle
Vegan feta & pickled Radicchio | 22.00

Pan Fried Salmon Supreme (GF)
Fondant potato, pickled silver skin onions, capers
Saffron Velouté, crispy Cavo Nero | 28.00

Pan Fried Calves Liver (GF)
Crispy bacon, thyme infused mash, button onion gravy | 25.00

Cider Braised Belly of Pork (GF)
Potato terrine, butternut squash puree, sautéed wild mushrooms & crackling | 27.00

Local West Sussex Venison Loin (GF)
Venison rillette, red cabbage ketchup, heritage carrots, picked oyster mushrooms, rich redcurrant jus | 30.00

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 (GFA)
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 Pie 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

Garden Salad | 5.00 (GF)
Tender Stem Broccoli Toasted Almonds (GF) | 5.00

Light Lunch Bites Available

Thursday 12-2 Friday 12-2

Saturday 12-5

Homemade Soup of the Day | 12.00
Fresh homemade bread roll

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

Flatbreads

Served with hand full of fries

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

Smashed Avocado, spiced chickpeas | 13.50
Vegan Feta

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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, palestraw 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.

Eva Pemper White Label Sauvignon Blanc Marlborough - New Zealand **8.5 / 11.2 / 15.5 / 46**
Fresh and lively aromatic profile with pleasant notes of lime, green apple, and stone fruit. On the palate, it is thirst-quenching with well-sustained acidity and a well-balanced body. The fruit flavours return to the palate with fresh vibrancy and a tasty, long finish.

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, tropical 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 - West Sussex **12.70 | 64**
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 surpringly 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.

Eva Pemper - Gatelands Marlborough Pinot Noir - New Zealand **9.2 | 12.6 | 17.5 | 49**
A concentrated Marlborough Pinot Noir showing dark cherry and ripe plum aromas lifted by spice and subtle oak. The palate is rich and structed, with layers of red and dark fruits, savoury undertones and fine tannins.

Château Puymouton St Émilion Grand Cru - France **72.00**
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 - Italy **85.00**
Deep concentrated aromas of dark chocolate and spice. Full and well balanced with a rich, warm, silky texture.

Château Blason dIssan 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 - France **6.7 | 8.6 | 11.9 | 32.50**
Intense strawberry and blueberry aromas combined to floral notes best describe this fruity and refreshing dry rosé.

Soleil des Alpes, Provence Rosé - France **9.00 | 11.5 | 16.4 | 47.50**
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

Hugo Spritz| 15.00
St. Germain, 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

Carrot Cake| 9.00
Caramelised Walnuts

Chocolate Cremeux | 9.00 GF
Pistachio brittle

Bakewell slice | 9.00
Raspberry ripple ice cream

Basque Cheesecake | 9.00 GF
Cherry Compote

Traditional Tiramisu | 9.00
Berry compote

Affogato | 7.00 **GFA**
Espresso, vanilla ice cream & pistachio biscotti

Selection of Ice Cream/Sorbet **GF**
£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

ASK STAFF FOR ADDITIONAL COC

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