

While you wait.....bread selection, olive oil & balsamic dip and garlic olives £8.95

Starters

Crispy pork belly bites served with a soy, sweet chilli and honey sauce	£6.95
Moules Mariniere served with crusty bread (gf roll available)	£8.95
Homemade soup of the day served with crusty bread (gf roll available)	£6.95
Naked whitebait dusted with cayenne pepper served with homemade tartare sauce (gf)	£6.95
Duck & port pate served with toasted sour dough bread	£6.95
Baked whole Camembert studded with garlic & rosemary served with red onion chutney & toasted rosemary flatbread (v; gf available)	£15.95
Farmers Board – Duck & Port Pate, pork belly bites, homemade sausage roll, black pudding, crackling, Prosciutto Ham, toasted rosemary flatbread, piccalilli and sweet pickle	£18.95

Main

Lamb shank slow cooked in minted gravy served with spring onion mash and fine green beans (gf)	£24.95
Moules Mariniere - rope grown Mussels in a white wine, onion & parsley sauce served with sour dough bread	£18.95
Roasted Pork Belly with crispy crackling served with black pudding mash, green beans, carrots and a creamy, wholegrain mustard sauce	£17.95
Steak & kidney suet pudding served with spring onion mash, green beans, carrots & merlot gravy	£17.95
Winter Superfood Salad– Edamame beans, wild rice, mixed leaves, radish, sweetcorn, red peppers, spring onion, green beans, warm roasted carrots, sweet potato and basil, drizzled with house dressing & mixed seeds (gf & vegan)	£13.95
add vegan falafel £4.95, chicken breast £5.95 or grilled halloumi £4.95	
Pan Fried Salmon Fillet drizzled with a creamy mustard & caper sauce served with rosemary roasted new potatoes, samphire and fine green beans (gf)	£18.95
Haddock Rarebit – baked fillet of haddock topped with rarebit sauce, rosemary roasted new potatoes, samphire and green beans	£16.95
Pan fried Lambs Liver and Bacon served with spring onion mash, pea & green bean medley and a rich merlot gravy	£16.95
Steak & Guinness short crust pie served with spring onion mash, carrots and braised leeks	£16.95
8oz beefburger or whole chicken breast or plant-based burger (vegan), lettuce, sliced tomato, red onion and gherkins in a sour dough bun served with triple cooked chips and tomato relish	£14.95
add bacon, cheddar cheese, vegan cheese or gf bun £1.50	
Harvey's Sussex Best battered haddock fillet, triple cooked chips, garden peas & tartare sauce (gf batter available £1 supplement)	£16.50

Sides

Garlic & lemon samphire £4.50	Fine green beans with toasted almonds £4.50
Rosemary & sea salt chips £4.50	Garlic Bread £3.95
	Mixed salad £3.95

All dishes are prepared in our kitchen where allergens are present therefore we cannot guarantee any food item is free of traces of allergens. Please ask a member of staff for allergen information before ordering.

A discretionary 10% service charge will be added to your bill to share amongst the whole team.

For Afters.....

Key Lime Pie served with kiwi, strawberries and double cream	£6.95
Traditional Kentish Gypsy Tart served with double cream	£6.95
Baileys Crème Brulee served with shortbread biscuit	£7.50
Mini dessert selection – Gypsy Tart, Chocolate Brownie & Crème Brulee	£8.50
Warm chocolate brownie served with vanilla ice cream	£6.95
Chocolate & coconut tart served with vegan vanilla ice cream (vegan & GF)	£7.50
Peach Crumble served with creamy custard	£6.95

Hot Drinks

Cappuccino	£3.50
Latte	£3.50
Americano	£2.95
Tea	£2.95
Hot Chocolate (add mini mallows & squirty cream £1)	£3.95
Liqueur Coffee	£6.95

Liqueurs

Baileys 50ml	£3.50
Tia Maria 25ml	£3.00