

Our kitchen is open 12pm to 3pm, 5pm to 9pm Monday to Thursday, 12pm to 9pm Friday & Saturday and Sunday 12pm to 6pm

Starters

Nocellara Olives (Vg) £4 Homemade Focaccia & Homemade Hummus (Vg) £6 Wild Garlic Soup & Crouton (V) £6.50 Asparagus, Quail Eggs & Vinaigrette (V) £9 Crispy Artichokes & Aioli (V) £7 Ham Hock Croquetas, Home Made Pickles & Mustard Dip £9 Mustard & Ale Welsh Rarebit (V) £7.50

Mains

Rib Eye Steak, Celeriac Puree, Asparagus & Garlic Herb Butter, Chips £28 Fillet Pan Fried Bream, Tender-Stem Broccoli & Parsley Sauce £16.50 Home Made Potato Gnocchi, wild mushrooms, peas & Parmesan (V) £16.50 Harvey's Beer Battered Haddock, Chips, Tartare & Peas £17

Burgers

Beef, Red Onion Marmalade, Beer Cheese, Chips, Lettuce, Tomato £17 Grilled Halloumi, Red Pepper, Rucola & Salsa Verde, Chips (V) £17 Lentil, Mushroom Patty & Home-Made Kimchi (Vg) £17

Sides

Baby Mid Potatoes with Chorizo £5 Baby Mid Potatoes with Nori (V) £5 Chips £5 (Vg) with Cheese (V) £6 Seasonal Veg (V) £5 Side Salad (Vg) £4.50

Dessert

Ginger Pear Upside-Down Cake & Vanilla Ice Cream (V) £7.50 Tiramisu (V) £8 Sussex Cheese Board, Sussex Blue, Sussex Brie & Seven Sisters Sheep Milk Cheese, Crackers & Grape Chutney (V) £12

Homemade Focaccia Sandwich Served 12pm to 3pm Monday to Saturday, Add Chips £2.50 Fish Finger, Tartare & Rucola £10, Hummus & Roast Courgette, Rocket (Vg) £9.50 Ham Hock & Cheddar, Pickles & Mustard £10

V – Vegetarian Vg – Vegan Vgo – Vegan Option

PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND INFORM US OF ANY DIETARY REQUIREMENTS. PLEASE BE AWARE WE WORK IN A KITCHEN WITH THE FOLLOWING FRESH INGREDIENTS AND CANNOT GUARANTEE THAT FOOD WILL BE COMPLETELY FREE OF NUTS, GLUTEN, FISH, EGGS, DAIRY, CELERY & SESAME