

While you wait.....Artisan bread served with balsamic vinegar, olive oil & garlic olives £8.95

Starters

Bruschetta brushed with garlic, topped with tomatoes, red onion & balsamic glaze (vegan; gf available)	£6.95
Quenelles of smoked mackerel & horseradish pate served with crostini (gf available)	£6.95
Vegetable spring rolls served with chef's curry sauce (v)	£6.95
Naked whitebait dusted with cayenne pepper served with homemade tartare sauce (GF)	£5.95
Homemade soup of the day (vegan) served with half ciabatta (gf roll available)	£5.95

Starters to share

Baked whole Camembert studded with garlic & rosemary served with red onion chutney & toasted rosemary flatbread (v) £14.95

Fish Platter – Smoked Mackerel Pate, whitebait with cayenne pepper, battered prawns, salt & pepper squid, tartare sauce, sweet chilli dip & seaweed salad £14.95

Charcuterie Board – Salami Milano, Prosciutto Crudo and Carpaccio Di Bresaola meats with Campagnolo olives, char grilled peppers and warm rosemary flatbread £15.95

Mains

Surf & Turf – 8oz rump steak and 2 whole prawns in garlic butter served with chips, grilled tomato and rocket salad (gf) £19.95

Tuna steak pan fried in lemon butter and sprinkled with capers served with Mediterranean Couscous and a herb salad £15.95

Broadbean, asparagus and pea risotto finished with vegan parmesan cheese and topped with rocket salad and extra virgin olive oil (gf & vegan) **just ask for regular Parmesan if you'd prefer!** £13.95
add rump steak £5.95 chicken breast £3.95 or grilled halloumi £3.95

Superfood Salad (vegan) – mixed leaves, wild rice, chickpeas, black beans, sweetcorn, red pepper, spring onion, green beans, mint drizzled with house dressing £12.95
add rump steak £5.95, vegan falafel £3.95, chicken breast £3.95 or grilled halloumi £3.95

Pan fried herb Chicken Supreme with rosemary roasted new potatoes and seasonal vegetables drizzled a tarragon, red wine and smoked bacon jus (gf) £15.95

Halloumi in Harvey's Sussex Best Batter served with chips and mixed leaf salad (v) £14.95

Smoked haddock fish cakes with Applewood cheddar centre with herb salad and frites £14.95

Steak and Guinness short crust pie with chips, seasonal vegetables and a rich gravy £15.95

Harvey's Sussex Best battered haddock fillet with chips, peas and homemade tartare sauce £14.95
(gf available)

8oz beefburger, chicken breast or beetroot & quinoa burger (vegan), lettuce, sliced tomato, red onion and gherkin in a sour dough bun with chips and tomato relish £13.95
add bacon, cheese or gf bun £1

GF – Gluten Free

* V – vegetarian

* vegan

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

For Afters.....

Traditional Kentish Gypsy Tart served with vanilla ice cream	£6.95
Warm Chocolate Fondant topped with rum & raisin ice cream	£6.95
Vanilla & Toffee honeypot ice cream	£5.95
Warm Apple & Blueberry Crumble served with blueberry ice cream	£6.95
Warm Chocolate Brownie drizzled with chocolate sauce, served with chocolate ice cream	£5.95
Chocolate & Coconut Tart served with vegan vanilla ice cream (<i>vegan & GF</i>)	£6.95
<i>'Nice Creams' £2.25 per scoop - choose from Butterscotch Brittle, Rum & Raisin, Cherry Bakewell, Rocky Road, Bubble-gum, Oreo, Vanilla, Chocolate and vegan Vanilla</i>	
A selection of British cheeses served with celery sticks, red onion chutney and a variety of cheese biscuits	£8.25
<i>add a glass of Port £2.50 50ml</i>	
Affogato – espresso coffee served with vanilla ice cream	£3.95

Hot Drinks

Cappuccino	£2.95
Latte	£2.95
Americano	£2.95
Tea	£2.95
Hot Chocolate with cream & mini mallows	£3.95
Liqueur Coffee	£5.95

Liqueurs

Baileys 50ml	£3.50
Tia Maria 25ml	£3.00
Crema Di Limoncino 25ml	£1.50