

SNACKS

|   |   |    |   |   |
|---|---|----|---|---|
| v | Sourdough bread & salted butter           | 5  | Pork & black pudding sausage roll, piccalilli | 6 |
|   | Chicken liver parfait, sourdough, pickles | 10 | v Spinach, pine nut, & goat's cheese roll     | 6 |

SHARING

|    |   |    |
|----|---|----|
| v  | Baked Camembert with rosemary, honey & truffle, grilled sourdough, spiced fig chutney                     | 18 |
| pb | Deli board: Organic hummus, grilled purple sprouting broccoli, radishes, pesto, olives, rosemary focaccia | 19 |
| gf | Charcuterie & cheese board: selection of British meats & cheeses, cornichons, capers, piccalilli          | 25 |

STARTERS

|       |   |         |
|-------|---|---------|
| v     | Cauliflower & Sussex Charmer soup, herb croutons                                  | 9       |
|       | Cornish crab, toasted crumpet, poached egg, seaweed aioli                         | 13      |
| pb gf | Grilled globe artichoke, roast garlic hummus, smoked paprika oil                  | 11      |
|       | Salmon tartare, crème fraîche, melba toast  | 13      |
| v gf  | Charred leeks, ricotta, scotch bonnet, honey                                      | 10      |
| gf    | Beef fillet carpaccio, sauce gribiche, Lincolnshire Poacher, pickles & watercress | 14      |
| gf    | Mussels steamed with leek, white wine, cream, smoked bacon & parsley              | 12 / 19 |

MAINS

|       |   |              |
|-------|---|--------------|
|       | Guinea fowl, potato rosti, bread sauce, chanterelles, kale, chicken & white wine jus  | 23           |
| pb gf | Creamy white bean & allium stew, grilled purple sprouting broccoli, toasted almonds, wild garlic pesto  | 18           |
| v* gf | Salt-baked celeriac, Sussex Blue, roasted grapes, toasted walnuts, apple & leaves   | 18           |
| gf    | Fish pie of cod, smoked haddock & prawns, peas, white sauce, mash topping   | 19           |
| gf    | Old Spot pork chop, crushed new potatoes, spring greens, rhubarb salsa  | 21           |
|       | Chicken, avocado & smoked bacon Caesar, baby gem, parsley, croutons, Spenwood   | 19           |
| gf    | Hake, puy lentils, parlourde clams, sauce vierge  | 25           |
| gf    | Grilled venison, parsnip mash, savoy cabbage, pickled beetroot, beetroot puree  | 26           |
| gf    | Whole lemon sole, brown butter, capers & cornichons, new potatoes   | 29           |
|       | Beef Wellington for two, clotted cream mash, spring greens, bone marrow jus <i>[allow 30 mins]</i>  | 72           |
| gf    | Dry-aged British Hereford-Charolais steaks with chips & leaves<br>240g Dukesmoor Sirloin / 220g Fillet Steak / 900g Rib of beef <i>[allow 30-40 mins]</i> | 29 / 38 / 70 |
|       | + add Sussex Blue sauce, wild mushroom & truffle sauce, red wine jus  | 3            |
|       | Chuck & brisket beef burger, mature cheddar, pickles, salad, brioche, chips & carrot slaw   | 16           |
|       | + add smoked bacon / Sussex Blue  | 2            |
| pb    | + swap for a plant-based patty with plant-based cheese  | 1            |

SIDES

|       |                        |   |      |                                |   |
|-------|------------------------|---|------|--------------------------------|---|
| pb gf | Steamed new potatoes   | 5 | v gf | Clotted cream mash             | 5 |
| v gf  | Buttered spring greens | 5 | v gf | Waldorf salad, toasted walnuts | 5 |