

<p>We serve food all day, 7 days a week. Our Daytime menu is served until 5pm &amp; our evening menu (this one) is served from 5.30pm.</p> <p>We serve cracking roasts on a Sunday &amp; run specials all week. All food is made here with love.</p>	<p>Our award winning Scotch egg 5 &amp; Piccalilli</p> <p>Veggie scotch egg 5 &amp; Piccalilli</p> <p>Chorizo Chilli 5 with Dipping Bread</p>	<p>Breaded Brie 5 &amp; Cranberry Sauce(gf)</p> <p>Garlic Bread(gf) 4</p> <p>Bread &amp; Oils 3.5</p>	<p>Queen Pitted Olives(gf) 4.5</p> <p>Steak house Chips(gf) 3</p> <p>Sweet Potato Fries 4.5</p>
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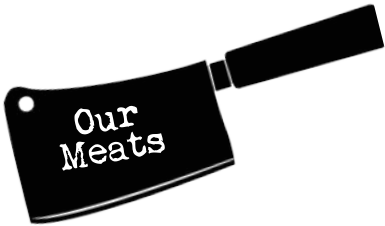
starters

<p>Soup of the Day 3.95</p> <p>Veggie-tastic soup, made with the best market veggies of the day with a bread roll for dipping (v)</p> <p>Chicken liver parfait 5.5</p> <p>marmalade, mini toasted brioche loaf - gluten free bread available on request</p>	<p>Jam jar prawn cocktail 6</p> <p>with a bloody marie suace, charred sourdough - gluten free bread available on request</p> <p>Spiced Lentil salad 4.5</p> <p>with summer squash, compressed melon (v)(vv)(gf)</p>	<p>Box baked camembert to share 9.95</p> <p>(or for one if you're looking for a cheesy fix), charred dipping sourdough slices, spiced apple jam - gluten free bread available on request</p> <p>Homemade black pudding scotch egg 5</p> <p>piccalilli in a nest of rocket salad leaves</p>
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Pub classics

<p>Classic beef Wellington 14.5</p> <p>with creamed mash potato, tender stem Broccoli &amp; a homemade red wine reduction</p> <p>Soy &amp; chilli braised Pork Belly 13.5</p> <p>spiced aubergine mash, wilted baby spinach, scratchings (gf)</p> <p>Butchers choice steak - Market Price</p> <p>selected from our Southern Gold Beef herds - served with salad garnish &amp; steak house chips, as for today's cut.</p> <p>Pimp your steak</p> <p>with homemade peppercorn sauce 2</p> <p>with homemade bearnaise sauce 2</p> <p>with homemade stilton sauce 2</p> <p>Bangers &amp; mash 12.5</p> <p>Our butchers choice Cumberland sausages with leeks &amp; garden peas, topped with parsnip crisps</p> <p>Veggie Sausages &amp; mash 12.5</p> <p>with leeks &amp; garden peas, topped with parsnip crisps (v)</p> <p>Chicken &amp; Leek Pie 13</p> <p>Creamy Mash Potato, tender stem broccoli, red wine reduction</p>	<p>Fish &amp; chips 12.5</p> <p>British coast, line caught Haddock in our secret batter mix, garden peas, salted chips, pickled onion, tartare sauce (gf)</p> <p>Aubergine &amp; Goats cheese stack 11.5</p> <p>Sweet potato mash, peas &amp; leeks (remove goats cheese to make vegan) (v)(gf)(vv)</p> <p>Spiced lentil super food salad 7.5</p> <p>with summer squash, pressed gala melon, rocket &amp; a mustard dressing (v)(vv)</p> <p>Mixed leaf salad 7.5</p> <p>with crumbed stilton, toasted walnuts, grapes &amp; a light olive oil dressing (gf)(v)</p> <p>Baby gem salad 8.5</p> <p>with pulled parma ham, a soft boiled hens egg, roughly chopped tomatoes, summer in a bowl (gf)</p> <p>Top up your salad</p> <p>with halloumi (gf) 2.5</p> <p>with herb roasted chicken (gf) 3.5</p> <p>with smoked salmon (gf) 3.5</p> <p>with bloody marie prawns (gf) 3.5</p> <p>Baked Sea Trout 14</p> <p>Spiced Aubergine Mash, wilted spinach (gf)</p>	<p>Handmade classic beef burger 12.5</p> <p>with burger salad, toast brioche bun, steak house chips, slaw &amp; relish. We use flank mince &amp; a 10% fat for our patty. Currently this is the 32nd version of our bun.</p> <p>Butternut &amp; brie veggie burger 10.5</p> <p>burger salad, brioche bun, steakhouse chips, pickled slaw (v) Our handmade butternut &amp; Brie patty has been developed over the past 5 years to become one of our best selling dishes. Packed with seasoning, herbs it's mouthful in a bun</p> <p>Pimp your burger</p> <p>with Chorizo chilli 3</p> <p>with bacon 1.5</p> <p>with Stilton 1.5</p> <p>with mushroom 2</p> <p>with Brie 1.5</p> <p>with Cheddar 1.5</p> <p>with onion rings 1.5</p>
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All of our meats are sourced in the three counties of Sussex, Surrey & Kent. We have been using the same amazing butcher for the past 7 years, making sure our livestock is farmed with care & passion.



little people

<p>Fish &amp; Chips 5.5</p> <p>with peas (gf)</p> <p>Burger 5.5</p> <p>chips &amp; beans</p>	<p>Chicken goujons 5.5</p> <p>chips &amp; peas</p> <p>Veggie sausage 5.5</p> <p>mash &amp; peas (v)</p>	<p>Sausages 5.5</p> <p>mash &amp; peas</p>
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guilty pleasures (our puds)

<p>Sticky Toffee Pudding 5.5</p> <p>Toffee Sauce, Vanilla Ice Cream (gf)(v)</p> <p>Lemon Posset 5.5</p> <p>dipping shortbread, mixed berries(v)</p>	<p>Triple Chocolate Brownie 5.5</p> <p>with vanilla ice cream (gf)(v)</p> <p>Seasonal Eton Mess 5</p> <p>Fruits of Forest &amp; pouring cream (v)</p>	<p>Three Cheese Cheeseboard 7.5</p> <p>Crackers Chutney</p> <p>Add a glass of port to your cheeseboard 4.5</p> <p>Hutcheson fine Tawny Port or Taylors late bottles vintage</p>
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(v) veggie (gf) gluten free (vv) vegan

We strive to offer Hospitality, not service on your visit. Our teams are inducted into our family & have extensive training through our Yummy Academy. If you have any concerns during your visit please raise them, if we know about any problems whilst you are here we can try to fix them, it's far harder when you have gone. 20% VAT is included in all of the above prices, we DO NOT add a service charge to your bill. If you feel you've had a great experience & reward the team, they get 100% of the money.