

Champagne Testulat  
Blanc de Noirs  
125ml – 9 / 75cl – 42.5

Bolney Estate, England  
Eighteen Acre Rosé Brut  
75cl – 36.5

Aperol Spritz 7.5  
Negroni 8

Bloody Mary 7  
Mimosa 6.5

## STARTERS

Beetroot soup,  
crème fraiche, seeds (v) (gf) 6.5

Potted trout, samphire,  
pickles, toasted sourdough 8

Salt & pepper crispy squid,  
ink aioli 7

Rosary goats curd, beetroot,  
balsamic, pumpkin seeds (v) (gf) 7

Gail's Bakery sourdough breads  
Lea & Perrins butter (v) 3.5

## BOARDS

Fisherman's board 19  
Crispy squid, ale-battered cod,  
potted trout, pickles, ink aioli, tartare,  
toasted sourdough, fries

Whole Cornish camembert 14  
garlic & rosemary, pickles,  
toasted sourdough, ale chutney

Ploughman's board 17  
Scotch egg, sausage roll, apple, pickles,  
potted ham hock, Sussex Charmer,  
ale chutney, toasted sourdough

## MAINS

28-day-aged Angus beef sirloin,  
Lincolnshire Poacher & truffle oil chips,  
watercress, béarnaise (gf) 23.5

Freekah, beetroot,  
roasted butternut squash & fennel,  
pomegranate seeds, pumpkin seeds,  
*choose between:*

Goats cheese & honey (v) 12.5  
Smoked salmon 14

Wild mushroom, chestnut, spinach &  
Yorkshire fettle in filo, roasted squash,  
greens, herb crème fraiche (v) 14

Corn fed chicken supreme,  
Lincolnshire poacher mash,  
red cabbage sauerkraut,  
wild mushroom sauce 16

British beef burger, brioche bun,  
ale-fried onions, cheese, gherkin,  
ketchup, mayo, lettuce, fries 13.5  
*add crispy bacon 1.5*

Butterflied wild seabass, fennel,  
purple potatoes, capers,  
burnt butter sauce (gf) 15

British pork & leek sausages,  
crushed potato & root veg,  
crispy onion, beer gravy 13  
*add winter greens, bacon & chestnut 4*

Ale battered cod, triple cooked chips,  
crushed minted peas, tartare 14.5

Pulled ham hock, soft-boiled egg,  
Pink Fur potatoes, watercress, capers,  
Lincolnshire Poacher, shallot,  
cider & mustard vinaigrette (gf) 14

Guinness & ox-cheek pie,  
greens, carrot & parsnip puree 14.5

## BRUNCH UNTIL 4PM

### SANDWICHES *add fries 2*

28-day-aged Angus steak, ale-fried onions,  
Lincolnshire poacher, watercress 9

Smoked chicken & bacon, mustard mayo 8.5

Ale-battered cod, tartare, romaine lettuce 8

### FRENCH TOAST

Crispy bacon, poached egg, maple syrup, avocado 8.5

Smashed banana, crème fraiche, honey, cinnamon (v) 7.5  
*add crispy bacon 1.5*

Tawny-port poached pears,  
toasted almonds, vanilla ice cream (v) 7.5

### ON SOURDOUGH *or crispy potato hash on request (gf)*

Smashed avocado, roasted butternut squash,  
toasted chilli flakes, freshly squeezed lime (vgn) 7.5  
*add poached egg / crispy bacon 1.5 each*

Smoked salmon, poached egg, hollandaise 8

Wild mushrooms, fried egg, truffle oil (v) 8  
*add crispy bacon 1.5*

### FROM THE OVEN

Baked eggs, slow roasted tomatoes,  
whipped goats curd, toasted chilli flakes (v) (gf) 8  
*Add toasted sourdough 1.5*

Crispy potato hash, pulled ham hock,  
fried egg, smoked tomato jam (gf) 8.5