

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

Bolney Estate,
Eighteen Acre Rosé Brut
75cl – 36.5

Aperol Spritz 7.5
Mimosa 6.5

Bloody Mary 7
Pimms 5.8

STARTERS

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

Potted smoked trout, samphire,
pickles, toasted sourdough 8

Crispy squid, ink aioli 7

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

Wild mushrooms, fried egg,
truffle oil, toasted sourdough (v) 8

ROASTS

*served with goose-fat roast potatoes, seasonal greens, braised red cabbage,
honey-roast root veg, shallot puree, real gravy and a giant Yorkshire pudding*

21 day aged Angus beef sirloin,
slow-roasted beef cheek,
horseradish 18

Dorset lamb breast & rump
garlic & rosemary, mint sauce 18

Beetroot & mixed nut roast,
olive-oil roasties, madeira gravy,
Bloody Mary relish (v) 14
vegan & gluten free on request

Wicks Manor pork belly & shoulder,
crackling, apple & fennel seed sauce 17

½ corn fed chicken, lemon & thyme,
herb stuffing, bread sauce 16

SIDES

ALL AT 4

Kentish Blue cauliflower cheese

Seasonal greens, braised red cabbage

Giant Yorkshire puddings & gravy

Goose-fat roast potatoes & gravy

Apple, walnut & beetroot

Honey-roasted root veg

MAINS

Beer-battered cod, triple cooked chips,
crushed peas with mint, tartare 14.5

Ham hock, potatoes, soft-boiled egg,
watercress, red onion, capers,
cornichon, Lincolnshire poacher,
cider & mustard dressing 14

Freekeh, beetroot, fennel,
roasted squash, avocado,
pomegranate, pumpkin seeds,
choose between:

Goats cheese & honey (v) 12.5
Smoked salmon 14

British pork and leek sausages,
mashed potato & root veg,
beer gravy, crispy onions 13

British beef burger, brioche bun,
beer-fried onions, cheese, gherkin,
ketchup, mayo, lettuce, fries 13.5