

Small Plates

Buckwheat blini - smoked carrot - cucumber – horseradish (v) (gfi) 7.5

Cajun king oyster mushrooms - kidney bean hummus - white radish (ve) (gfi) 6.5

Summer herb gnocchi - asparagus - celeriac - brown butter (veo) (v) 7.5

Beetroot arancini - sauerkraut - Brighton blue - sunchoke velouté (veo) (gfi) 7.5

Mushroom “scotch egg” - creamed spinach - confit shallot (gfi) (v) 7.5

Smoked aubergine dal - raita - pomegranate (ve) (gfio) 6

Sides

Skin on fries (ve) (gfi) 5

Skin on fries with parsley, parmesan & confit garlic (gfi) (v) 5

Our bread with smoked oil & tamari seed dukkha (ve) (gfio) 6

Salad of roasted summer squash, mint, pistachio, rocket & pomegranate (ve) (gfi) 6

Seasonal greens & herb butter (veo) (gfi) 5.5



The Pub classics

Beer battered smoked tofu with crushed peas, chips and tartar sauce 14 (ve) (gfi) 14

Pumpkin & chickpea burger with house pickles, red pepper & cashew curd (ve) (gfio) 14

(served with skin on fries & coleslaw)

Locally caught beer battered haddock with crushed peas, chips & tartar sauce (gfi) 15

Organic Sussex beef burger with house pickles, chipotle mayo, tomato relish & cheddar (gfio) 15

(served with skin on fries & coleslaw)

Puddings

Warm flapjack with biscuit tea sorbet (ve) (gfi) 6

Lemon posset with Italian meringue (gfi) 6