

SNACKS

v	Sourdough bread & salted butter	4.3		Pork & black pudding sausage roll, piccalilli	3.8
pb gf	Nocellara olives	3.8	gf	Crispy squid, jalapeño aioli	10.3

SMALL PLATES

	Chicken liver parfait, French toast, pickled raisins, sorrel	9.5
gf	Hot-smoked trout, beetroot salad, horseradish & rosemary cream	11
	Salmon tartare, lemon, capers & shallot, crème fraiche & Melba toast	12
v	Burrata, roast peach, basil, toasted seeds & chargrilled sourdough	13.5
gf	Lamb carpaccio, shaved asparagus, watercress, pickled walnut, anchovy mayo	14
pb gf	Grilled asparagus, toasted almonds, romesco sauce	10.5
pb	Deli board: Organic hummus, grilled purple sprouting broccoli, radishes, pesto, olives, rosemary focaccia	18.5
gf	+ add charcuterie selection	

SUMMER LUNCHES *Choose a protein and two of this week's delicious salads to accompany it*

gf	Grilled spatchcock chicken	18	gf	Lamb rump, salsa verde	25
gf	Salmon fillet	20	gf	Duck breast	21
v gf	Halloumi & pepper skewers	21	pb gf	Slow roast aubergine	17
v gf	New potato salad, yoghurt, spring onion, capers				
pb gf	Buckwheat tabbouleh, pomegranate				
pb gf	Carrot & spring onion slaw				
pb gf	Avocado, green bean, watercress & herb salad, toasted pine nuts				
v* gf	Cucumber, tomato, kalamata olive & feta salad				
	Baby gem, focaccia croutons, Spenwood, Caesar dressing				

MAINS

v	Pea, asparagus & Wigmore tart, chicory salad	16.5
gf	Whole lemon sole, crispy capers, brown butter, samphire	31
gf	Lobster, monkfish & smoked haddock fish pie for two, Coastal Cheddar mash, peas, cream sauce [allow 30 mins]	70
	Chuck & brisket beef burger, mature cheddar, pickles, salad, tomato relish, brioche, chips & carrot slaw	16
	+ add smoked bacon / Sussex Blue	2.5

DESSERTS

v* gf	Raspberry & almond tart, crème fraiche, pistachio	9
v	Lemon posset, fennel shortbread	9
v	Chocolate fondant, salted caramel, clotted cream	9
v gf	Panna cotta, rhubarb, toasted oats	9
v	Trio of cheese - Lancashire Bomb, Wigmore & Sussex Blue, fig jam, biscuits	11
v* gf	Ice cream/sorbet – Dark choc, salted caramel, strawberry, vanilla, mango sorbet, vegan vanilla - [choose up to 3]	7

gf = Gluten Ingredient Free v = Vegetarian pb = Plant Based/Vegan

If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.