

SNACKS

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

SHARING

v	Baked Camembert with rosemary, honey & truffle, sourdough toast, fig jam	17.8
pb	Deli board: Organic hummus, grilled purple sprouting broccoli, radishes, pesto, olives, rosemary focaccia	18.5
gf	+ add charcuterie selection	12.5

STARTERS

	Chicken liver parfait, French toast, pickled raisins, sorrel	9.5
gf	Hot-smoked trout, beetroot salad, horseradish & rosemary cream	11
v* gf	Baked courgette, whipped sheep's cheese, tomato, pesto, lemon & herb crumb	10
gf	Salmon tartare, lemon, capers & shallot, crème fraîche & 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	Grilled asparagus, toasted almonds, romesco sauce	10.5

MAINS

	Grilled spatchcock chicken, baby gem, Spenwood, focaccia croutons, yoghurt Ceasar dressing	20
gf	Chargrilled Old Spot pork chop, crushed new potatoes, swiss chard, gooseberry relish	17
pb gf	Slow-roast aubergine, buckwheat cous cous, roast pepper & courgette salad, chilli & pomegranate salsa	15.5
v	Pea, asparagus & Wigmore tart, chicory salad	16.5
gf	Rump of lamb, Jersey Royals, peas & greens, sheep's cheese yoghurt, salsa verde	25
gf	Sea bream, hispi cabbage & sea greens, Parlour clams, new potatoes & garlic rouille	23
gf	Duck breast, carrot & orange puree, braised fennel, peas & broad beans	26
	Pan-roast hake, summer vegetable ratatouille, kalamata olives, tapenade	25
	Whole Dover Sole, crispy capers, brown butter, Jersey Royals, samphire	31
	Lobster, monkfish & smoked haddock fish pie for two, Coastal Cheddar mash, peas, cream sauce <i>allow 30 mins</i>	75
	Chuck & brisket beef burger, mature cheddar, pickles, salad, brioche, chips & carrot slaw	16
gf	+ add smoked bacon / Sussex Blue	2.5
	Dry-aged British Hereford-Charolais steaks with chips & spring leaves	
	250g Hanger / 240g Dukesmoor Sirloin / 900g Rib of beef <i>allow 30-40 mins</i>	21 / 29 / 70
	Steak sauces – salsa verde / Sussex Blue cheese / mushroom, cream & truffle / red wine jus	2.5

SIDES

v gf	Jersey Royals	4.8	v gf	Charred broccoli, garlic yoghurt, pine nuts	5.3
v gf	Hispi cabbage, leeks & peas	4.8		Baby gem, Caesar dressing, Spenwood, croutons	5

gf = Gluten Ingredient Free v = Vegetarian pb = Plant Based/Vegan v* = Plant-Based available on request

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.