

Small Bites

Marinated Mixed Olives £3.50 (v) (gf) | Bacon & Cheese Potato Skins £4 (d)

White Bait & Tartare Sauce £4 (f) | Rosemary Salted & White Truffle Oil Chips £5 (g) (e) (mu)

Chicken Rosemary & Thyme Scotch Egg served with Piccalilli £4.50 (g)

Small Plates

Soup of The Day £6 (g)

s/w Herb Butter & Warm Breads

Baked Camembert £6.50 (d) (g) (v) (mu)

s/w French Melba Toast & Apple Ale Chutney

Pork & Pistachio Terrine £6.50 (mu) (n)

s/w Spiced Pear Chutney & Warm Breads

1/2 Pint or Pint Of Garlic Prawns £8.50 or £12.50 (Sharing) (cr) (d) (f)

s/w Bois Boudran Sauce

Smoked Salmon & Crab Parfait £7 (d) (cr) (f) (mu)

s/w Cucumber Dip & Warm Breads

Fillet Beef Carpaccio £7.50 (mu)

s/w a Roast Pine Grandé Padarno Mixed Leaf Salad

Ploughmans Platters

Scotch Egg £10 (g) (e) (mu)

*Chicken Rosemary & Thyme Scotch Egg Ploughman's
(Red Chief Apple, Red Coleslaw, Balsamic Pickles, Piccalilli, & Warm Breads)*

Dutch & Swiss Cheese Ploughman's £11 (v) (d) (e) (g) (mu)

Mayfield Swiss, Old Amsterdam, Mature Gouda, Balsamic Pickles, Red Coleslaw, Red Chief Apple, Ale Chutney, & Warm Breads

Sussex County Vegetarian Platter £13 (v) (d) (mu) (n) (g) (e)

Roast Beetroot Red Onion & Goats Cheese Tarte Tatin, Houmous, Pepperdews, Crudités, Hazel Basil Pesto, Mixed Olives & Warm Breads

County Cured Meat Platter £15 (n) (mu) (d) (g) (e)

Fillet Beef Carpaccio, Pork, Venison, Ham, Balsamic Onions, Pepperdews, Piccalilli, Hazel Nut Basil Pesto Mixed Olives & Warm Breads

Fish Platter £16 (cr) (f) (d) (g)

Oak Smoke Scottish Salmon, Filo Basket of Cray Fish in a Marie Rose Sauce, North Atlantic Haddock Goujons & ½ Pint of Garlic Butter Prawns s/w Petit Salad & Warm Breads

Summer Salads

Whole Dressed Crosby Crab £13 (cr) (f) (g) (mu) (d)

Whole Dressed Crosby Crab & Claws s/w Horse Radish Remoulade Summer Salad & Herb Butter

Hot Oak Smoked Garlic & Lemon Chicken Supreme £13 (d) (mu) (g)

Hot Smoked Chicken Supreme s/w a Summer Cous Cous, Mango Spring Onion & Red Pepper Salsa Petit Salad & Warm Breads

(v)-Veggie (g)-Wheat Gluten (m)-Milk (e)-Eggs (mu)-Molluscs (cr)Crustaceans (f)-Fish (mu)-Mustard (n)-Nuts (s)-Sulphates (d)-Dairy (gf)-Gluten Free (s)-Soy - Nuts are used within the Kitchen

Larger Plates

Fillet Mignon £23 (d) (mu)

s/w Asparagus Confit Tomato Pomme Frites & a Normandy Sauce

32 Day Aged Ribeye Steak £18 (d) (mu)

Topped with Cafe de Paris Butter & s/w Pomme Frites, Confit Tomato & Field Mushroom

Confit of Carnard £16.50 (d) (n)

s/w Pomme Puree Mousseline, Samphire & Fava Beans, Roasted Lemon, Hazel Basil Pesto & a side of Black Forest Cassis Jus

MeatBall Linguine £14 (n) (g) (e)

s/w An Authentic Arrabattia Sauce & Basil

Slow Roast & Glazed Confit of Asian Pork Belly £16 (gf)

s/w Singapore Vermicelli, & Stir Fry Vegetables

Hot Oak Smoked Garlic Lemon Chicken Supreme £15 (gf)

s/w Tarragon Sweet Potato, Puree, Roasted Balsamic Mediterranean Vegetables, Buttered Spinach & a Honey, Dark Soy & Mustard Sauce

Petit Pois, Spring Onion & Mint Risotto £12 (v) (gf) (d) (mu)

Topped with Micro Basil Grandé Padarno

ADD Sea Bass for £3.50

Beef Strip Black Bean Chiang Mai Thai Curry £15 (g) (f) (s)

s/w Lime Zest & Black Pepper Basmati Rice, Charred Flat Bread

Provençal Rope Mussels, Clams & Chorizo £15 (cr) (f) (g)

In a Rich Italian Tomato Lime Zest & Black Pepper Bouillabaisse Sauce Topped with Samphire s/w Pomme Frites

Smoked Salmon & Crab Fishcakes £13 (cr) (f)

s/w Tarragon & Dill Petit Pois Purée & Beetroot Glaze

Pub Classics

170g of North Atlantic Haddock Fillet £11 (f) (g) (mu)

Poached & Deep Fried in a Fresh Dill & Harveys Ale Beer Batter s/w Rosemary Salted Chips & a Tarragon, Mint Pea Purée

Authentic Bengal Shish Lamb Kebabs £13.50 (mu) (d) (m) (g)

s/w Pilau Rice, Minted Yoghurt Raita, Petit Salad & Charred Flat Breads

In House Gourmet Burger £12.50 (mu) (e) (d) (g)

Topped with Mayfield Swiss Cheese, Bacon in an Opulent Brioche Bun & s/w Red Coleslaw, Rosemary Salted Chips, Apple Ale Chutney & Petit Salad

Full Case Individualised Gourmet Pie of The Day £15 (g) (e) (mu)

s/w Pomme Purée & Real Gravy

Traditional Honey Roast Ham Free Range Egg & Chips £12.50 (e) (mu) (g)

s/w Red Coleslaw & Petit Salad

Wild Mushroom, Spinach & Basil Deep Dish Lasagne £14 (v) (e) (d) (m)

s/w Petit Salad, Red Coleslaw & Garlic Bread

*There is a discretionary 10% service charge added to all bills & EVERY penny is split evenly between ALL our staff
If you choose to have this removed, it really is no problem ☺ It is totally at your discretion if you wish to offer a compliment ☺*

On a Sweeter Note

All £6.50 (unless stated)

Cardamom & Lemon Panna Cotta (d) (g)
s/w Fennel Shortbread Biscuit & Mango Coulis

Sticky Toffee Pudding (e) (d) (g)
s/w a Butterscotch Sauce & Vanilla Ice cream

Hazelnut Praline Semi Freddo (e) (d) (g)
s/w Pouring Cream & Chocolate Orange Biscotto

Mango & Gooseberry Crème Brulée (e) (d) (g)
s/w Shortbread Biscuits

Lemon & Dill or Strawberry & Basil Italian Cheese Cake (d) (g)

Belgium Waffle (e) (d) (g)
s/w Grilled Peaches, Topped with Crème Fraîche & Hot Honey

Chocolate Fudge Brownie (e) (d) (g)
s/w Salted Caramel & Mixed Fruit Compote

Sharing Dutch Apple Pie £9 (e) (d) (g)
s/w Hot Espresso Sauce, Crème Anglaise & Vanilla Ice Cream

Cheese Selections £8.50 (d) (mu) (g)
s/w High Baked Water Biscuits Fig Bead & Apple Aperitif

Hot Drinks

Espresso £1.80 | **Doppio Espresso** £2.00
Americano £2.20 | **Cappuccino** £2.40 | **Latte** £2.40 | **Mocha** £2.50
Add a shot of Vanilla, Caramel or Hazelnut 80p

Liqueur Coffee £4.50
Irish | Baileys | Tia Maria | Grand Marnier | Hennessey Brandy
All coffee s/w Biscotti

Hot Chocolate £2.50 | **Tea Breakfast or Earl Grey** £2.20
Herbal Teas £2.40
All tea s/w Homemade Shortbread

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Sunday

Serving Food 12 til 6.00pm

Small Plates

Soup of The Day £6 (g)

s/w Herb Butter & Warm Breads

Baked Camembert £6.50 (d) (g) (v) (mu)

s/w French Melba Toast & Apple Ale Chutney

Pork & Pistachio Terrine £6.50 (mu) (n)

s/w Spiced Pear Chutney & Warm Breads

1/2 Pint or Pint Of Garlic Prawns £8.50 or £12.50 (Sharing) (cr) (d) (f)

s/w Bois Boudran Sauce

Smoked Salmon & Crab Parfait £7 (d) (cr) (f) (mu)

s/w Cucumber Dip & Warm Breads

Fillet Beef Carpaccio £7.50 (mu)

s/w a Roast Pine Grandé Padarno Mixed Leaf Salad

Sunday Roast

£15

(kids £7.50)

Slow Roast Forerib of Beef (g) (e) (d) (mu)

Confit Belly of Pork Herb (g) (e) (d) (mu)

Encrusted Roast Saddle of Lamb (£1 Supplement) (g) (e) (d) (mu)

Roast Beetroot, Red Onion & Goats Cheese Tart Tatin (v) (g) (d)

Meat Roasts Are Served With a Side of Cider Braised Red Cabbage, Two Whole Duck Fat Roasted Rosemary & Garlic Maris Piper's, Heritage Garden Carrots (When Possible), Asparagus, Cauliflower Cheese, Muffin Yorkshire Pudding & a Classic Roasted Farmhouse French Jus

Veg Roasts Are Served With A Side of Cider Braised Red Cabbage, Dauphinoise Potato, Heritage Garden Carrots (When Possible), Asparagus, Cauliflower Cheese, Muffin Yorkshire Pudding & a Tarragon & Thyme Cream Sauce

On a Sweeter Note

See Dessert Menu

(v)-Veggie (g)-Wheat Gluten (m)-Milk (e)-Eggs (mu)-Molluscs (cr)Crustaceans (f)-Fish (mu)-Mustard (n)-Nuts (s)-Sulphates (d)-Dairy (gf)-Gluten Free (s)-Soy - Nuts are used within the Kitchen
we are more than happy to cater for any other dietary requirements ☺