

Small Bites

Marinated Mixed Olives £3.50 (v) (gf) | **Bacon & Cheese Potato Skins £4** (d)
White Bait & Tartare Sauce £4 (f) | **Pitta & Houmous & Mixed Olives £4.50**(v) (gf)
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 £7 (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

Fillet Beef Carpaccio £8 (mu)
s/w a Roast Pine Grandé Padarno Mixed Leaf Salad

Smoked Salmon & Crab Parfait £7.50 (d) (cr) (f)
(mu) s/w Cucumber Dip & Warm Breads

**1/2 Pint or Pint (sharer) Of Garlic Prawns
£8.50 or £12.50** (cr) (d) (f)
s/w Bois Boudran Sauce

Ploughman's & Platters

Scotch Egg Ploughman's £11 (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 £12 (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 Ploughman's £14 (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 £16 (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 £18.50 (cr) (f) (d) (g) (mu)
Oak Smoke Scottish Salmon, Whole Dressed Crosby Crab, 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 £13.50 (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 £13.50 (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 (mo)-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 ©

Light Lunch Plate

(Available for lunch only 12-3pm)

All Served on a White Baguette & s/w Tortilla Chips & a Petit Salad

Steak & Onion £8

Tender Strips of Minute Steak & Sweet Fried Onions

Prawn Mary Rose £7

Garlic Prawns in a Mary Rose Sauce & Rocket

Tuna & Red Onion Melt £7

Topped with Mayfield Swiss Cheese

Ham & Mustard £7

Ham off the Bone & English Mustard

Meatball £7

*Served with an authentic Arrabiatta Sauce
& Basil*

Mediterranean Veg £7

*Roasted Mediterranean Vegetables with a Passata
Sauce & Melted Cheese*

Pub Classics

170g of North Atlantic Haddock Fillet £12.50 (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 £11.50 (e) (mu) (g)

s/w Red Coleslaw & Petit Salad

(v)-Veggie (g)-Wheat Gluten (m)-Milk (e)-Eggs (mo)-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 ☺

Larger Plates

(only available from 6pm)

Fillet Mignon £23.50 (d) (mu)

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

32 Day Aged Ribeye Steak £18.50 (d) (mu)

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

Confit de Canard (French Duck Leg) £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 £14.50 (n) (g) (e)

s/w An Authentic Arrabiatta Sauce & Basil

Slow Roast & Glazed Confit of Asian Pork Belly £16.50 (gf)

s/w Singapore Vermicelli, & Stir Fry Vegetables

Confit de Poussin (Whole little Chicken) £16 (gf)

s/w Dauphinoise Potato & Mushroom Florentine Duxette & Braised Red Cabbage

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 £15.50 (g) (f) (s)

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

Provençal Rope Mussels, Clams & Chorizo £15.50 (cr) (f) (g) (mo)

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

Smoked Salmon & Crab Fishcakes £13.50 (cr) (f)

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

*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

Banoffee Pie (e) (d) (g)

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

*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 ☺*