

This menu is available from Thursday 17th May until Wednesday 19th September 2018



Starters

Thai Crab, Sweetcorn & Coconut Milk Soup	£5.50
Beef Brisket <i>Blackstick Blue Cheese & Tarragon in a Yorkshire Pudding</i>	£7.50
Warm Hummus <i>with Grilled Flatbread, Spicy Nuts & Olive Salad</i> <small>Vegan</small>	£7.25
Smoked Mackerel & Horseradish Pate <i>with Anchovy Beetroot Relish & Granary Toast</i>	£7.50
Twice Baked Cheese Soufflé <small>VG</small> <i>with Red Onion Marmalade & Scrumpy Sussex Cheese</i>	£8.50
Grilled Halloumi <i>with Quinoa Tabbouleh, Chilli & Coriander Dressing</i> <small>GV</small>	£7.25
Plate of Oak Smoked Salmon <i>with lemon watercress & buttered granary bread</i>	£9.50

Mains

Sauté Chestnut Mushrooms, Red Onions, Chilli, Garlic & Coriander with Spaghetti <small>Starter</small>	£7.50
Slow Cooked Pork Collar <i>with Black Pudding, Smoked Applewood Cheddar Mash & Bacon Peas</i>	£14.50
Grilled Seabass & Tiger Prawns <i>with Malaysian Laska Curry, Rice Noodles & Broccoli</i> <small>G</small>	£17.50
Beef Fillet & Mushroom 'Tornado Rossini' <i>with Brioche, Spinach, Puff Pastry & Madeira Sauce</i>	£25.00
Roast Breast of Guinea Fowl <i>with Fondant Potato, Ham & Leek Mornay, Truffle Oil & Jus</i> <small>G</small>	£17.50
Baked Cod <i>with Pea, Broad Bean & Mint Risotto & Rocket Parmesan Salad</i> <small>G</small>	£14.50

Side Dishes

Skinny Fries	£2.50
Buttered Vegetables	£2.50
Parmesan Fries	£3.00
Tomato, Rocket & Parmesan Salad	£3.00
Smoked Applewood Cheddar Mash	£2.50

Looking for Sandwiches & Lite Bites?

Our Sandwich and Lite Bite Menu can be found on the blackboard near the downstairs bar and is available from 11:00 am – 6:00pm

Children's Menu £6.25

Cheese & Tomato Pizza	Mains
Fish Fingers	French Fries
Lincolnshire Sausages	or
Chicken Nuggets	Mash
	and
	Beans
	or
	Vegetables
	Puddings
Mini Milk Lolly (Chocolate/Vanilla/Strawberry) or 1 scoop of Ice Cream (Please ask for Flavours)	
	Drinks
Refillable Orange, Blackcurrant or Lime Cordial	

Allergens

Some of our dishes contain nuts and flour. We care for your well-being and guests with food allergies or specific dietary requirements are asked to discuss their needs with our Chef who will be happy to advise on ingredients and assist as necessary.

Puddings

Steamed Lemon Curd Sponge <i>with Vanilla Custard</i>	£5.50 <small>V</small>
White Chocolate Mousse <i>with Cointreau Marinated Strawberries & Shortbread</i>	£5.50 <small>G</small>
Belgian Waffle <i>with Butterscotch Sauce & Salt Caramel Ice Cream</i>	£5.50 <small>V</small>
Passion Fruit & Coconut Posset <i>with Toasted Almonds & Pain au Raisin</i>	£5.50 <small>Vegan</small>
Affogato <i>one scoop of vanilla ices cream & one shot of espresso</i>	£4.50 <small>VG</small>

Cheeses

English and European Cheeses *with Biscuits, Celery, Grapes & Chutney*
£9.00

V = Vegetarian G = Gluten Free

Pudding Wines

Les Murets, D'esprades, Grand Cru, £6.00 <i>Banyuls, France RED (125ml glass)</i>
Château Laffite-Teston, Rêve d'Automne, £6.20 <i>Pacherenc du Vic Bilh, France (125ml glass)</i>

Ports

Served as a 50ml measure

Ruby	£4.00
Late Bottle Vintage	£5.25
Ten Year Tawny	£5.75



Wifi Code
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Coffee & Tea

Liqueur Coffee £6.50 <i>(Please specify which liqueur you would like)</i>
Espresso £2.50
Double Espresso £2.50
Macchiato £2.50
Americano £2.50
Cappuccino £2.50
Latte £2.50
Flat White £2.50
Hot Chocolate, Marshmallows & Cream £2.50
Mocha, Marshmallows & Cream £2.50
Filter Coffee
Cup £2.00
Re-fillable £2.50
Pot of Tea £2.50 <i>English Breakfast, Green, Chamomile, Peppermint, Earl Grey</i>
Fudge and Mints £1.00