

MENU

Small Plates

- butterbeans on Poppysseed Toast** 8
smoked pancetta, parsley, garlic cream
(gluten & dairy free on request)
- smoked mackerel pate** 9
fennel confit, wild rocket, poppy seed toasts
(gluten free on request, dairy free, contains fish)
- jerusalem artichoke croquette** 9
apricot relish, celeriac remoulade
(gluten & dairy free on request, contains mustard, celery, egg, soya)
- soup of the day** 7
seeded roll, south downs butter
(gluten & dairy free on request)

Big Plates

- roast topside of Sussex beef** 19
roasties, glazed carrots, greens, caulliflower cheese, Yorkshire pudding, red wine gravy
(gluten free & dairy free on request)
- roast free range pork belly** 17
roasties, glazed carrots, greens, caulliflower cheese, Yorkshire pudding, red wine gravy
(gluten free & dairy free on request)
- slow braised lamb shoulder wellington** 17
roasties, glazed carrots, greens, caulliflower cheese, Yorkshire pudding, red wine gravy
(contains gluten dairy free on request)
- roast mixed nut & sage loaf** 16
roasties, glazed carrots, greens, caulliflower cheese, Yorkshire pudding, red wine gravy
(gluten free & dairy free on request, contains nuts)
- crispy plaice fillets** 18
brown caper lemon butter, celeriac purée, spinach
(gluten free, dairy free on request, contains fish and celery)

Sides

- roasties, glazed carrots, greens, cauliflower cheese, Yorkshire puddings and red wine gravy 4

Puddings

- dark chocolate brownie** 7
whipped cream, dark chocolate sauce
(gluten free & dairy free on request)
- house crumble** 7
clove ice cream
(gluten and dairy free on request)
- lemon cream posset** 7
raspberrys, hazelnut shortbreads
(contains nuts and dairy, gluten free on request)
- English cheese plate** 9
cave aged vintage Welsh cheddar, two hoots blue, Golden Cross goats cheese, artisan crackers, quince paste, pickled walnuts
(contains dairy, nuts, gluten free on request)