

MENU

Small Plates

- Butterbeans on Poppyseed Toast** 8
smoked pancetta, parsley
(gluten & dairy free on request)
- Jerusalem artichoke croquette** 9
apricot relish, celeriac remoulade
(gluten & dairy free on request)
- Smoked mackerel pate** 9
fennel confit, poppyseed toasts
(gluten & dairy free on request, contains fish, mustard)
- soup of the day** 7
poppyseed roll, south downs butter
(gluten & dairy free on request)

Big Plates

- Pan roast Sussex pork chop** 16
mustard mash, red cabbage, apple puree, sage jus
(gluten free, dairy free on request, contains mustard)
- Duck leg confit** 18
dauphinoise potatoes, fine beans, mustard sauce
(gluten free, contains dairy, contains mustard)
- Crispy plaice fillets** 18
brown caper lemon butter, celeriac puree, spinach
(gluten free, dairy free on request, contains fish)
- Goats cheese and roast red onion tart satin** 16
hispi and apple salad, walnuts, crispy shallots
(gluten free alternative, dairy free/vegan on request)

Sides

- Creamed leeks, braised red cabbage, skin on skinny fries,
rocket & parmesan salad 4

Puddings

- Rhubarb and ginger trifle** 7
(contains dairy, gluten free)
- House crumble** 7
Clove ice cream
(gluten free, dairy free on request)
- Lemon posset** 7
Blood orange compote, Poppyseed shortbread
(contains dairy, gluten free)
- 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)