

# MENU

## Small Plates

- Wild Mushrooms on Poppyseed Toast** 9  
Garlic & spinach cream, roast pine nuts  
(gluten & dairy free on request)
- Sussex game terrine** 9  
Longman ale pickle, Poppyseed toasts  
(gluten & dairy free on request)
- Smoked haddock and leek fishcakes** 9  
Buttered spinach, mustard cream sauce.  
(Gluten & dairy free on request, contains fish, mustard)

## Big Plates

- Free range chicken schnitzel** 16  
Parsnip purée, braised puy lentils, lemon & sage butter  
(Gluten free, dairy free on request)
- Slow braised beef short rib, two hoots blue & potato gratin** 20  
Braised savoy cabbage  
(gluten free, contains dairy)
- Grilled market fish of the day** 18  
Cauliflower & caper purée, roast hispi cabbage, brown shrimp butter  
(Gluten free, dairy free on request)
- Jerusalem artichoke & spinach risotto** 15  
Artichoke crisps, truffle oil, reggiano parmesan  
(Gluten free, dairy free/vegan on request)

## Sides

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

## Puddings

- Pistachio & lemon thyme pannacotta** 8  
Earl grey apricots  
(contains dairy, gluten free)
- Dark chocolate, coconut & salt caramel pot** 8  
Espresso biscuits  
(gluten free, dairy free)
- Sticky toffee pudding** 8  
Hot toffee sauce, clotted cream  
(contains egg, 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)