

NIBBLES...

HOMEMADE BREAD BOXⓈ
Marmite butter
4.50

MIXED OLIVESⓈ
3.95

ROASTED GARLIC HUMMUS
harissa, flatbread
4.95

STICKY HONEY CHORIZO
4.95

BBQ CHICKEN WINGS
Coriander, spring onions
8.50/14.50

LITTLE DISHES...

CITRUS CURED SALMON
oyster emulsion, radish, dill
9.50

WHIPPED GOATS CHEESE Ⓢ
gingerbread crumb, rhubarb
7.95

CHICKEN, HAM HOCK, FOIE GRAS TERRINE
tomato chutney, brioche
8.95

WEST COUNTRY CRAB SALAD
brown crab aioli, dashi
Granny smith apple and almonds
12.95

CRISPY TIGER PRAWN TACO
avocado, salsa, sour cream
8.50

CELERIAC SOUP Ⓢ
Sussex blue cheese
6.95

THE MAIN EVENT...

SLOW COOKED PORK BELLY
pig's cheek, black pudding, creamed potato, hispi cabbage
21.95

SWEET POTATO CAKE Ⓢ
poached egg, harissa, coriander salad
16.95

ROASTED MONKFISH
sea vegetables, tomato, capers
25.95

ROASTED FILLET of HAKE
mussels, leeks and cider sauce
19.95

NEW SEASON LAMB RUMP
sweetbread, broccoli, confit garlic, mint
22.95

BRAISED OX CHEEK
roasted carrot, spinach, red wine sauce
19.95

STRAIGHT FROM OUR BIG GREEN EGG...

CREATE YOUR STEAK, CHOOSE YOUR...

Cut...		Sauce...	Starch...
RIBEYE 8oz	28.95	Peppercorn	Triple cooked chips
FILLET 8oz	34.95	blue cheese	Stealth fries
FLAT IRON 16oz *	44.95	red wine	Creamed potato
CHATEAUBRIAND 16oz *	70.00	roasted garlic & parsley butter	Sweet potato fries
(*for 2 to share)			

SIDES...

STEALTH FRIES
4.50

SWEET POTATO FRIES
4.95

PURPLE SPROUTING BROCCOLI
soy & sesame
4.50

ROASTED HERITAGE CARROTS
honey & caraway
4.50

HOUSE SALAD
Dressed leaves
3.95

GREEN BEANS
Shallots, garlic
4.95

SET MENU...

<p>FISH FRYDAY *Every Friday –12-14.30 & 18:00 – 18:45 Enjoy our freshly battered fish with triple cooked chips, smashed peas and tartare sauce – plus, a pint of beer, small glass of wine or soft drink, all for just 14.50 only on Fridays</p>	<p>LUNCH Tuesday – Saturday 12:00 -14:30 DINNER Tuesday – Thursday 18:00 – 21:30 2-COURSE 23.95 3-COURSE 26.95</p>	<p>STEAK NIGHT For 2 people Every Tuesday, Wednesday, Thursday is steak night. Enjoy 16oz steak, starch, sauce & carafe of wine for 44.95</p>
	<p>DEVILLED WHITEBAIT spiced tomato mayo CELERIAC SOUPⓈ Sussex blue cheese SMOKED CHICKEN CAESAR SALAD *** SLOW COOKED PORK BELLY creamd potato, roast hispi cabbage, apple TANNERS FISH PIE purple sprouting broccoli BUTTERNUT SQUASH RISOTTOⓈ crispy sage, mascarpone *** VANILLA CREME BRULEE DARK CHOCOLATE MOUSSE honeycomb ice cream ARTISAN CHEESE SELECTION cheese biscuits, fruit jelly (3.00 supplement)</p>	

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

Ⓢ These dishes are suitable or can be adjusted for a vegetarian diet

Please note a discretionary service charge of 12.5% will be added to the final bill (please note all service is distributed to all our staff)

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.

FIZZ ...

	125ml Glass	Bottle
1. Prosecco, 'Fili', Sacchetto DOC Brut (Veneto, Italy 12%)	6.50	29.95
2. Gusbourne, Brut (Kent, England 12%)	9.50	49.95
3. Gusbourne, Rose (Kent, England 12%)	9.50	49.95
4. Moutard, Prestige Rosé (France 12%)	9.95	54.95
5. Veuve Clicquot Yellow Label NV (12%)		64.95
6. Laurent Perrier, Cuvée Rose (France 12%)		89.95

WHITE ...

	125ml	175ml	250ml	500ml	Bottle
7. Cuvée Prestige Blanc, Heraldique, Pays d'Oc (France 13%)	4.25	5.40	7.60	14.95	19.95
8. Granite Rock, Chardonnay, Chenin Blanc Blend (S.A 13.5%)	4.50	5.75	8.50	16.95	23.95
9. Bacchus Reserve, Chapel Down (Kent, England 12%)	4.75	6.20	9.20	17.95	25.95
10. Pinot Grigio Venezia Giulia, Andrea di Pec (Veneto, Italy 12.5%)	4.75	6.20	9.20	17.95	25.95
11. Picpoul de Pinet, Gérard de Bertrand (Languedoc, France 12.5%)	4.95	6.80	9.50	18.95	26.95
12. Riesling 'The Falcon', Marlborough, Lake Chalice (NZ, 10.5%)	4.95	6.80	9.50	18.95	26.95
13. Gavi Di Gavi 'Fossili', San Silvestro (Italy 12.5%)	5.15	6.95	9.85	19.50	27.95
14. Bishops Leap Sauvignon Blanc, Saint Clair (Marlborough, NZ 12.5%)	5.25	7.15	10.00	19.95	28.95
15. Sancerre, Domaine de la Villaudiere (Reverdy, France 13%)	7.50	9.50	15.40	29.95	36.95
16. Meursault "Le Limozin" 2017, Domaine René Monnier (France 13%)					59.95

ROSÉ ...

	125ml	175ml	250ml	500ml	Bottle
17. Sunset Point, Zinfandel Blush (Italy 11%)	4.25	5.40	7.60	14.95	19.95
18. Gérard de Bertrand, Geme Rosé (Languedoc, France 12.5%)	4.50	5.75	8.50	16.95	23.95
19. Domaine des Jeanne, Provence Rosé (Luberon, France 13%)	4.95	6.80	9.50	18.95	26.95

RED ...

	125ml	175ml	250ml	500ml	Bottle
20. Chevanceau Rouge, Vin de France (France 13.5%)	4.25	5.40	7.60	14.95	19.95
21. Montepulciano d' Abruzzo, Cantina Bove (Italy 13%)	4.50	5.75	8.50	16.95	23.95
22. Black Shiraz, Berton Vineyard, (Australia 14.5%)	4.75	6.20	9.20	17.95	25.95
23. Merlot Gran Reserva, Vina Echeverria (Chile 14%)	4.75	6.20	9.20	17.95	25.95
24. Cabernet Sauvignon Reserva, Perez Cruz (Maipo Alto, Chile 13.5%)	4.95	6.80	9.50	18.95	26.95
25. Rioja Reserva, Ondarre (Spain 14%)	5.15	6.95	9.85	19.50	27.95
26. Tuatara Bay Pinot Noir, Saint Clair, Marlborough (NZ 13.5%)	5.25	7.15	10.00	19.95	28.95
27. Primitivo Di Man duria 'Falo', San Marzano (Italy 14%)	6.50	8.70	12.50	22.95	32.95
28. Piattelli Vineyards, Premium Malbec (Argentina 14.5%)	6.95	8.95	12.95	23.95	34.95
29. Château Boutisse, St Emilion Grand Cru (Bordeaux, France 14%)					39.95
30. Chateau de Rouillac, Pessac-Leognan Rouge (Bordeaux, France 13.5%)					59.95

SOFT DRINKS...

		£
Lime cordial & soda	½ Pint	1.85
Elderflower Presse		2.25
Coke	330ml	2.85
Diet Coke	330ml	2.85
Sprite zero	330ml	2.85
Appletizer	275ml	2.85
Orangina	250ml	2.60
Fever tree mixers	200ml	2.20
Bardsley Farm apple juice	250ml	2.95
Folkington's Tomato	200ml	2.95

DRAUGHT BEERS...

		£
Estrella 4.6%	Pint	4.85
	Half	2.45
Curious Brew Lager 4.7%	Pint	4.85
	Half	2.45
Kozel 4%	Pint	4.75
	Half	2.40
Jake's Cider 4.8%	Pint	4.75
	Half	2.40
Guinness 4.1%	Pint	4.95
	Half	2.50
Kentish Hare Bitter 3.6%	Pint	4.20
	Half	2.10
Harvey's 4%	Pint	4.35
	Half	2.20

BOTTLED BEERS & CIDERS...

Peroni (G/F) 5.1%	330ml	4.25
Hofmeister 5%	330ml	4.25
Corona 4.6%	330ml	4.15
Orchard Pig Cider 4.5%	330ml	4.95
Old Mout Fruit Cider 4%	330ml	4.95
Brew Dog Dead pony 4%	330ml	4.25
Brew Dog Punk IPA	330ml	4.75

SPIRITS...

	25ml
Grey Goose Vodka	4.80
Absolut Vodka	3.60
Bacardi	3.60
Captain Morgan Rum	3.60
Captain Morgan's Spiced Rum	3.60
Kraken Spiced Rum	4.25
Jim Beam	3.60
Jack Daniels	3.60

Please see gin menu for full list of gins

WHISKY/BRANDY...

	25ml
Famous Grouse	3.60
Jameson	3.60
Dalwhinnie	4.60
Cragganmore	4.60
Laphroaig	4.60
Oban	4.60
Talisker	5.35
Remy VSOP	4.10
Hennessy Fine	4.75
Hennessy XO	11.00
Armagnac	6.25
Calvados	4.95

LIQUEURS

	25ml
Tia Maria	3.30
Amaretto	3.60
Baileys (50ml)	4.60
Cointreau	3.60
Malibu	3.60
Archers	3.50
Sambuca	3.50
Cinzano (50ml)	2.95
Campari (50ml)	3.35

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