

NIBBLES

Bread and Salted Butter 5.95

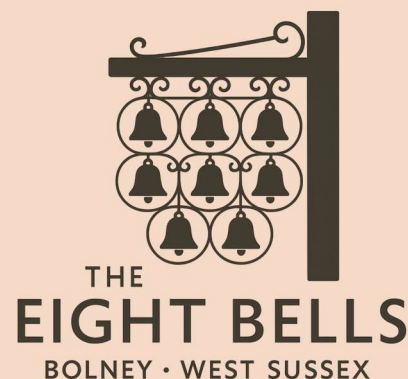
Marinated Olives *vg* 6.95

Chorizo Puffs with Apple Sauce 5.95

Scorched Padron Peppers with Maldon Sea Salt *vg&gf* 6.95

Southern Fried Chicken with sriracha butter & spring onion 7.95

Charcuterie to share Meats, Pickles, Cheeses and Bread 16.95



STARTERS

Sun-dried Tomato & Vegan Feta Arancini *vg & gf* 7.95

Served with garlic raita

Smoked Salmon

horseradish cream, honey braised leeks, crispy capers & pickled walnuts 8.95

Duck Croquette

served with spicy beetroot sauce 8.95

Breaded Whitebait

with garlic aioli 7.95

Miso Glazed Aubergine *vg & gf* 7.95 / 13.95

dressed with baba ghanoush, cashews, vegan feta, pea shoots & balsamic dressing

Baked Camembert for Two

served with ciabatta & red onion jam 14.95

PUB CLASSICS

Battered Haddock & Chips *gf* 17.95
served with garden peas and tartare sauce

Vegan Beetroot Burger *vg* 16.95
served in a brioche bun with "mayo", onion rings, fries and salad

Trenchmore Wagyu Beef Burger 20.95
served in a brioche bun, streaky bacon, Monterrey jack cheese, onion rings, fries and salad & our burger sauce

Whole Fish of the Day
see specials board

SANDWICHES all 9.50

(12 - 2.45 pm Mon to Fri; 12 - 4.30 pm Sat)
Filled ciabatta or farmhouse sandwich

all served with fries and salad.

See our Sandwich menu for today's fillings

SIDES

Seasonal Veg *gf* 4.95

Dressed Mixed Salad *gf* 5.95

Truffle & Parmesan Fries 6.95

Skinny Fries/Chunky Chips 4.50

(add cheese +£1) *gf* 6.95

Loaded Fries 6.95

smoked bacon & cheese *gf*

*Please inform us of any allergies or dietary needs, we prepare all food in the same kitchen and can't guarantee it's allergen-free.
gf - gluten free v - vegetarian vg - vegan*

MAINS

10oz Sirloin Steak	27.95
Served with grilled tomato, wild mushroom fricassee, French fries & peppercorn sauce	
Pan-Fried Salmon <i>gf</i>	20.95
served with crushed new potatoes, braised fennel, butternut puree, sauce Vierge & katsuobushi flakes	
Wild Mushroom Gnocchi <i>v</i>	17.95
truffle, parmesan in a rich beer sauce (add chicken 3.95)	
Pan-Roasted Duck Breast <i>gf</i>	25.95
served with confit duck leg, dauphinois potato, black cherry, plum puree & veal jus	
Vegan Katsu Curry <i>vg</i>	17.95
served with silken tofu & coriander rice	
Smoked Haddock, Cod & Salmon Fish Pie	19.95
served with buttered kale or Ciabatta	
Pie of the Day	17.95
our homemade pie of the day served with mash, seasonal veg & gravy	

DESSERTS

Sticky Toffee Pudding <i>v with gf available</i>	7.95
brandy snap, clotted cream ice cream, toffee sauce	
Chocolate & Cherry Cheese Cake <i>vg & gf</i>	7.95
served with vegan vanilla ice cream	
Chocolate Brownie <i>v</i>	7.95
Chocolate sauce & vanilla ice cream	
Pineapple Tatin <i>vg</i>	7.95
caramel sauce & coconut ice cream	
Sussex Cheeses <i>gf available</i>	9.95
biscuits, grapes, quince jelly, celery, pickled walnuts	
Three Scoops of Ice Cream <i>v</i> or Sorbet <i>vg & gf</i>	5.95
vanilla, strawberry, mint choc chip, chocolate, salted caramel, banana sorbet, coconut sorbet	
Homemade Chocolates and Coffee <i>gf</i>	6.95



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