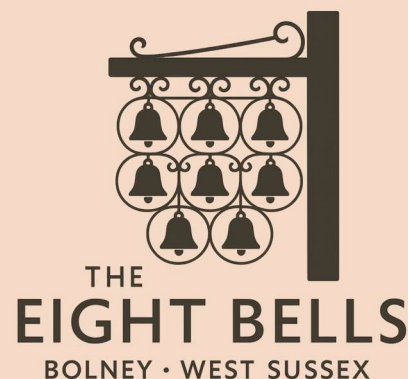


NIBBLES

- 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 *v & gf* 6.95
Breaded Whitebait with Garlic Aioli 7.95
Charcuterie to share Meats, Pickles, Cheeses and Bread 15.95



STARTERS

- Tomato, Mozzarella and Parmesan Arancini** *v & gf* 7.95
served with garlic raita
- Smoked Salmon & Crab Salad** *gf* 8.95
Apple, Avocado & Chili
- Runny Ham Hock Scotch Egg** 8.95
with onion jam and piccalilli
- Miso Glazed Aubergine** *vg & gf* 7.95 / 13.95
dressed with baba ganoush, cashews, vegan feta, peashoots, balsamic dressing
- Chicken Caesar Salad** 9.5 / 15.95
baby gem, prosciutto, anchovies, crouton, parmesan and caesar dressing
- Crayfish Cocktail** *gf* 8.95
with iceberg lettuce, tomato, cucumber, lemon, marie rose sauce & bread

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

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.

Ask waiting staff for today's fillings

SIDES

- Dressed Mixed Salad** *gf* 5.95
Truffle & Parmesan Fries 6.95
Skinny Fries/Chunky Chips 4.50
(add cheese +£1) *gf*
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
tomato, wild mushroom fricassee, French fries and peppercorn sauce	
Pan-Seared Seabass	20.95
with crushed new potatoes, braised fennel, butternut puree, sauce Vierge & katsuobushi flakes	
Wild Mushroom Gnocchi <i>✓</i>	17.95
truffle, parmesan, beer	
Pan-Roasted Duck Breast <i>gf</i>	25.95
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	
British Fish Cake	15.95
garlic greens, poached hen egg, hollandaise, marinated tomatoes	

DESSERTS

Sticky Toffee Pudding <i>✓ with gf available</i>	7.95
brandy snap, clotted cream ice cream, toffee sauce	
Apple & Quince Crumble <i>✓</i>	7.95
with vanilla ice cream <i>or</i> custard	
Dark Chocolate Tart <i>✓</i>	7.95
with chocolate sauce, honeycomb and chocolate & banana 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>✓ or Sorbet</i> <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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