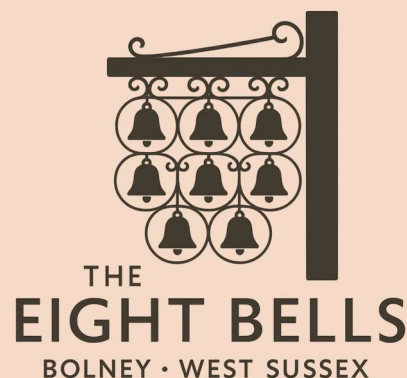


NIBBLES

- Bread and Salted Butter** 5.95
Marinated Olives *vg* 6.95
Pork Crunch 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 Blini** *gf* 7.95
cream cheese, buckwheat pancake with cucumber & roquette salad, caviar, chives
- 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, roquito peppers, 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

British Fillet of Beef	33.95
with cider fondant potato, shallot tart, mushroom, wilted spinach, compound butter and with choice of <i>béarnaise</i> , <i>pink peppercorn</i> or <i>café au lait</i> sauce	
Fresh Seafood Chowder	18.95
shellfish, king scallops, katsuoboshi, bread	
Wild Mushroom Gnocchi	17.95
truffle, parmesan, beer	
Pan-Roasted Duck Breast <i>gf</i>	25.95
confit duck leg, dauphinoise potato, scallion, plum puree, veal jus	
Beetroot Wellington <i>vg</i>	17.95
duxelle mushrooms, chestnuts, roasted baby potatoes, braised red cabbage, fine beans, baby carrots, vegan gravy	
British Fish Cake	15.95
garlic greens, poached hen egg, hollandaise, marinated tomatoes	

DESSERTS

Sticky Toffee Pudding <i>v with gf available</i>	7.95
brandy snap, clotted cream ice cream, toffee sauce	
Eton Mess <i>v</i>	7.95
meringue, summer berries, chantilly cream	
Milk Chocolate Mousse	8.95
with pistachio crumble, chocolate sauce, banana & chocolate ice cream	
Pineapple Tatin <i>vg</i>	7.95
fresh mint & 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>ve & 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



*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*