

Muddy Boots & Falling Leaves

🍴🍷 JUST FOR TODAY..... MAYBE TOMORROW 🍴🍷

Rye bay scallop garlic parsley butter & chili £3.50 each (GF)*

Scotch egg burnt apple ketchup £10

Creamy burrata & oak smoked salmon drizzled dill oil & toasted ciabatta to share £20

Cauliflower steak blackened Cajun seasoning, smk paprika hummus & feta £15 (VEGGIE VEGAN)

Chicken Parm, breaded chicken with parmesan, cherry tomato & rocket salad & skinny fries £17

Slow cooked beef brisket, braised red cabbage, mashed potato & gravy £19 (GF)*

🍴🍷 SMALLER PLATES 🍴🍷

SPANISH GORDAL PERELLO & MIXED ITALIAN OLIVES with bread £6

DAILY MADE FROM FRESH LOCAL INGREDIENTS, Soup and crusty wedge £6 (VEGAN alternative)

CRISPY CHILI SQUID Globe hot & spicy vinegar to dip £8

ROASTED HARISSA SPICED AUBERGINE with chipotle mayo & nut crumb £8 (VEGAN alternative)

WHOLE BAKED CAMEMBERT Honey & rosemary with Orange marmalade &

Toasted ciabatta £13 (GF)*

🍴🍷 LARGE PLATES 🍴🍷

VEGETABLE TAGINE seasonal squash, root vegetables, chickpeas, apricots, sultanas with garlic ciabatta £15 (VEGAN alternative)

SPICY BUTTERBEAN PIE with seasonal greens & romesco sauce £18 (VEGAN alternative)

SUSSEX BEEF BURGER cheddar cheese, shredded lettuce, gherkin, 'globes barbecued onion jam, potato wedges £15.75 (GF)*

DAILY SOUTH COAST CATCH Wood oven roasted smoked paprika potatoes, greens, chorizo butter £20 (GF)*

LOOKERS PIE Romney marsh Lamb, potato & mint pie with buttered mashed potatoes, seasonal greens with minted gravy £21

SUSSEX STEER 100Z RUMP £25 80Z SIRLION £28 80Z FILLET £36 (GF)*
wedges, mushroom & tomato with peppercorn, stilton or garlic sauce

PIG RIBS TO SHARE BBQ GLAZED

hot & spicy potatoes with peas, chili, buttered corn on the cob.

Chased down with our very own Jack Daniels sour £50

JUST A LITTLE MORE

Greengrocer salad / potato wedges / Garlic flatbread / buttered corn on cob / Onion rings / Seasonal greens All £4

Sweet Potato Fries, Macaroni cheese & garlic crumb £4.50

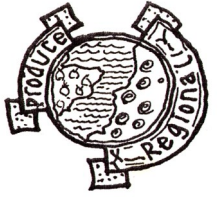
✓ FOR A LITTLE MORE PTO 

IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS. WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US

(GF)* Gluten Free Available

(VEGAN alternative) Vegan Alternative

(VEGGIE VEGAN)* Veggie & Vegan



Something Sweet?

ICED CREAMS & SORBETS £6

Vanilla, Chocolate, Strawberry, Honeycomb,
lemon Sorbet, Mango Sorbet, Blood orange Sorbet

1/2 PINT BROWNIE BANOFFEE £7

TODAYS CRUMBLE? WITH CUSTARD £8

STICKY TOFFEE PUDDING VANILLA ICE CREAM £8

CLASSIC TIRAMISU £8

ALSO & WALKER ARTISAN CHEESE £12 (PERHAPS TO SHARE)

Chutney, biscuits, celery & frozen grapes

SWEET TREAT & HOT DRINK

With your choice of hot drink (excludes liqueur)
and a mini sweet treat

Chocolate brownie, Sticky Toffee, Carrot cake OR scoop ice cream £6



..... from the Cup

Americano, Cappuccino, flat white, latte £3.25

Or with Oat Milk £3.50

Hot Chocolate £3.50

Espresso single or double £2.50 / £3.25

Tea choice of English breakfast, Earl grey, Fruit,
Mint, Green, Decaffeinated £2.75

Irish, Tia Maria, Brandy or Baileys coffee with
double cream £7

DO YOU KNOW THAT
OF EVERY £1 YOU SPEND
WITH US, MORE THAN 60p
RETURNS BACK INTO THE
LOCAL ECONOMY



DO YOU KNOW THAT
BY HEATING & COOKING
WITH WOOD 25% OF OUR
ENERGY IS FROM LOCAL
RENEWABLE SOURCES



FROM THE HEART

We source prepare cook and pour almost entirely
from local food and drink producers, that way we
can be quite sure that sources are sustainable,
humane and traceable right down to the, boat,
field, farm, herd, or flock, and when shopping fur-
ther afield we do our utmost to be quite sure
that our trade is with fair and like minded good
people, wherever they might be.

Finally for all of our endeavor's only you bring us
to life and we will never forget that. So THANK YOU
once again from each and every one of us!!

