



locally coppiced wood fuels our fires, cooking with roaring flames & smoking hot embers

Daily Dings



HARISSA SPICED AUBERGINE baked in our wood-fired oven

with our vibrant and nutty, watercress, pine nuts and parmesan pesto £8.50 (GF)*

LOCALLY HARVEST ASPARAGUS served with roasted new potatoes, boiled hens egg and a infused crème fraiche consisting of capers, spring onion and chive £9 (GF)*

WOOD OVEN FIRED CHICKEN FLATBREAD one pan skillet

topped with BBQ sauce, melted mozzarella, rocket & fresh chili £13

ROMNEY MARSH SPRING LAMB RUMP sourced from Langrish Farm, with chianti red wine sauce, garlic buttery green beans and crushed rosemary & thyme potatoes £26 (GF)*

Smaller Plates



DAILY MADE FROM FRESH LOCAL INGREDIENTS Soup and crusty wedge £6.95 (GF)*

GAMBAS PILPIL PRAWNS Garlic, Chili & parsley butter with a wedge of focaccia £12 (GF)*

INDIVIDUAL RYE BAY SCALLOP with garlic & chili butter £3.50 (GF)*



BETROOT HUMMUS candy beetroot wedges & beetroot crisps £8.50 (GF)*

CRISPY CHILI SQUID globe spicy vinegar £9

WHOLE BAKED CAMEMBERT, toasted ciabatta, chili jam £16 (GF)*

Larger Plates



SPICED LEMON GRASS & BASIL AUBERGINE, with a warm giant couscous salad £15

SUSSEX STEER BEEF BURGER monterey jack cheese, lollo rosso lettuce, onion and bacon chutney, & triple cooked chunky chips £16 (GF)*

DAILY SOUTH COAST CATCH watercress pesto spaghetti, cherry vine tomato's £20

SUSSEX STEER STEAKS from Langrish Farm 10oz Rump £26 OR 10oz Rib-eye £32 (GF)*

triple cooked Chunky chips, garlic & thyme flat mushroom, cherry tomatoes with peppercorn or stilton

HOT SMOKED SALMON HASH, crushed rosemary & thyme roasted new potatoes, boiled hens egg with a infused crème fraiche consisting of capers, spring onion and chive £18 (GF)*

Just a little more

Garlic Mushrooms / Greengrocer salad / Chunky chips / Garlic flatbread / BBQ corn ribs / Onion rings / green beans with garlic, toasted almonds / Sweet potato fries £5. Halloumi fries £6.75

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



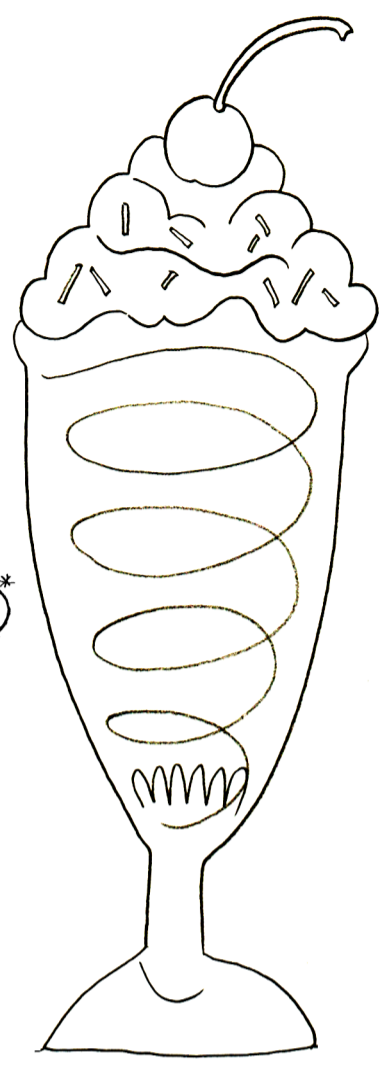
GLUTEN FREE AVAILABLE



VEGAN ALTERNATIVE

• • • something sweet • • •

- ICED CREAMS & SORBETS Vanilla, Salted Caramel, Cookies & Cream, Café Latte, Passion fruit sorbet, Lime sorbet 3 scoops £6
- BRIOCHE CHOCOLATE BREAD & BUTTER PUDDING with ice cream £8.50
- LEMON BLONDIE & ice cream £8.50 (GF)*
- SUNDAE Lemon Blondie vanilla ice cream, raspberries, meringue & marshmallows £9 (GF)*
- STICKY TOFFEE PUDDING with clotted cream £8.50 (GF)*
- BELGIUM CHOCOLATE TARTLET & CHOCOLATE CRÈME FRAICHE £8.50
- SEASONAL FRUIT CRUMBLE oat & nut crumb with custard £8.50 (GF)*
- ARTISAN CHEESE BOARD, quince jelly, crackers, celery & frozen grapes £14



VEGAN alternative

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Sweet treats
Hot drink (excludes liqueur) & a mini sweet treat £6
Lemon posset, Sticky Toffee, Bread & Butter OR ice cream

• • • From the cup • • •

Swiss water decaffeinated coffee—Contrary to the majority of decaffeinated coffees in the UK, which resort to harsh chemicals, Swiss water is untouched by anything

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|------------------------|---------------------|----------------------|
| English Breakfast 2.75 | Earl Grey 2.75 | Lemon & Ginger 3 |
| Apple & Blackberry 3 | Peppermint 3 | Decafe English 3 |
| Americano 3.25 | Cappuccino 3.25 | Flat white 3.25 |
| Latte 3.25 | Espresso single 2.5 | Espresso double 3.25 |
| Irish Coffee 8 | Tia Maria Coffee 8 | Brandy Coffee 8 |
| Baileys Coffee 8 | Hot chocolate 3.50 | Mocha 4 |

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Add a syrup...Gingerbread, Caramel, Vanilla, Cinnamon or Chocolate Mint 60p
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SWEET DESSERT

• • • COCKTAILS • • •

- RASPBERRY SOUR
- TIRAMISU MARTINI
- MANGO SGROPPINO