

Muddy boots & falling leaves

We source, prepare, cook and pour almost entirely from local food and drink producers. Brewers, butchers, farmers, vineyards and fisherman.



Sunday roast



All served with rosemary & thyme roasted potatoes, seasonal greens, roasted carrots & parsnips, swede, Yorkshire pudding and gravy

ADD ON CAULIFLOWER CHEESE £5



ROAST VEGETARIAN ROAST £16

ROAST PORK LOIN £22

ROASTED SIRLOIN OF BEEF £23

ROMNEY MARSH LAMB RUMP £26



Smaller Plates



RYE BAY SCALLOP, chill, garlic & parsley butter £3.75

CRISPY CHILLI SQUID Globe hot & spicy vinegar to dip £10



DAILY MADE FROM FRESH LOCAL INGREDIENTS SOUP and crusty wedge £9

BAKED CAMEMBERT rosemary, garlic, toasted ciabatta, Apple & Cider Chutney £12

GAMBAS PILPIL PRAWNS Garlic, Chili & parsley butter with a wedge of focaccia £13



Larger Plates



WILD MUSHROOM STROGANOFF with wholegrain Rice, Spiced Hazelnut crumb £18

SUSSEX STEER BEEF BURGER, Monterey Jack Cheese, candid bacon, gem lettuce, BBQ sauce & triple cooked chunky chips £16.75

HOOK & COOK Creamy leeks & roasted new potatoes, basil oil £16

SUSSEX STEER STEAKS Castle hill farm 10oz Rump £26 OR 8oz Rib-eye £32

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



Just a little more



Greengrocer salad / Chunky chips / Buttered corn on the cob / Onion rings / seasonal vegetables / Cheesy potato bites / pigs in blankets all £6 £6 - Halloumi fries / Sweet Potato 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 & FLOUR IN OUR KITCHEN, WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES PLEASE TELL US

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Something sweet



ICED CREAMS & SORBETS Vanilla, Salted Caramel, Lotus biscuit, Reese's Peanut Butter.

Passionfruit or Raspberry sorbet 3 scoops £6

GLOBES BANOFFEE PIE £9



SEASONAL NUT & OAT CRUMBLE with custard £9

CHOCOLATE BROWNIE & ICE CREAM £9

STICKY TOFFEE PUDDING Toffee sauce, clotted cream & candied orange £9

ARTISAN CHEESE BOARD quince jelly, crackers, celery & apple £14



From the cup



Rye Bay Coffee Company

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

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



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 further 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



CHRISTMAS SPIRITS



★ MULLED WINE

★ ESPRESSO MARTINI

★ JOLLY'S CHOC ORANGE

★ EGGIN-GY PUNCH

★ CHRISTMAS KISS

★ PASSIONFRUIT MARTINI

★ NEGRONI

★ MRS CLAUS MARGARITA

★ RASPBERRY BAUBLES

★ FIG WHISKEY SOUR

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