



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

Sunday roast

A great way to indulge with friends and family on Sunday afternoons, but they are that much better when they are shared! All served with garlic & thyme roasted potatoes, seasonal greens, roasted carrots & parsnips, broccoli, Yorkshire pudding and gravy (GF)*

Vegetarian Roast £15 


Roast Romney Marsh Lamb £20

Slow roasted Beef brisket £20

Whole Chicken to share £40

Smaller Plates

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

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

CRISPY CHILI SQUID globe spicy vinegar £9


SMOKED PAPARIKA CHICKPEA & BUTTERBEAN HUMMUS crudites £8.50  (GF)*

PAN FRIED RYE BAY SCALLOPS WITH SPICY CHORIZO £14

RYE BAY SCALLOPS on roasted beetroot with apple and walnuts. £14 (GF)*

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

Larger Plates

ROASTED SWEET POTATO, CHICKPEA & SPINACH CURRY with coconut rice £15  (GF)*

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

DAILY SOUTH COAST CATCH Roasted squash, new potatoes, cherry tomatoes with tarragon & dill £22 (GF)*

SUSSEX STEER STEAKS 10oz Rump £26 OR 10oz Rib-eye £32 Chunky chips, flat mushroom, cherry vine tomato with peppercorn or stilton (GF)*

Just a little more

Greengrocer salad / Chunky chips / Garlic flatbread / Onion rings / seasonal greens / sweet potato fries each £4.50/ Halloumi fries £6.50

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,

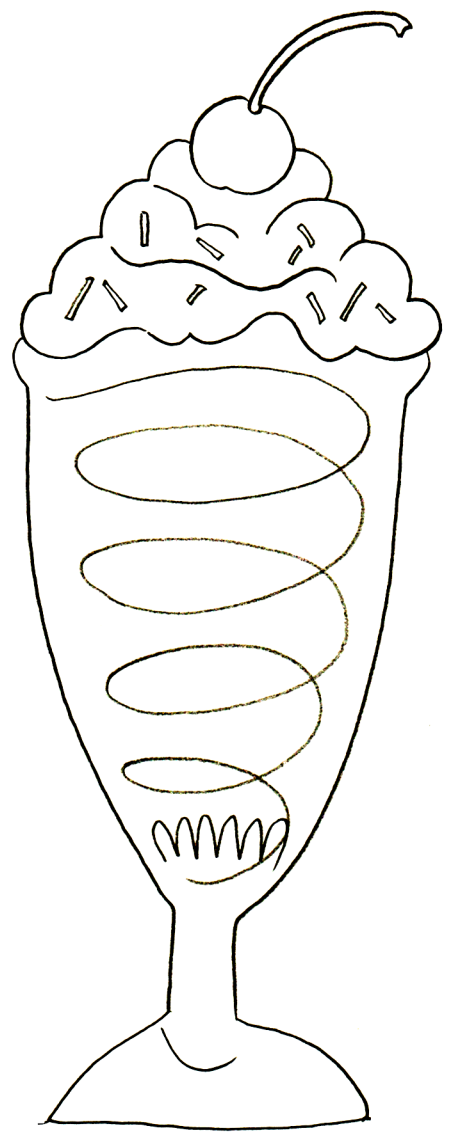
Lime sorbet 3 scoops £6

STICKY TOFFEE PUDDING with clotted cream £8.50

Raspberry & crème patissiere SHORTCRUST TARTLET £8.50

SEASONAL FRUIT CRUMBLE oat & nut crumb with custard £8.50

ARTISAN CHEESE BOARD, quince jelly, crackers, celery & frozen grapes £14



Sweet treats

Hot drink (excludes liqueur) &
a mini sweet treat £6

Chocolate brownie, lemon posset,
sticky toffee, snickers cheesecake,
ice cream or raspberry pavlova

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• • • 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

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

Caramel Coffee Frappe 5

Chocolate Frappe 5

Ice Cream iced Coffee 5

SWEET DESSERT

• • • COCKTAILS • • •

RASPBERRY SOUR

RASPBERRIES, VODKA, LEMON, BITTERS

TIRAMISU
MARTINI

KAHILVA, ESPRESSO, VODKA, CHOCOLATE

LEMON SGROPPINO

PROSECCO, LEMON SORBET, LIMONCELLO