


Spring has sprung


🍴 DAILY DOINGS 🍴

INDIVIDUAL RYE BAY SCALLOP WITH GARLIC & CHILI BUTTER £3.50 


HOT SIZZLING RYE BAY SCALLOPS WITH RED WINE, CHORIZO & ONION WITH GARLIC FLATBREAD £12 

PAN FRIED RYE BAY SCALLOP, MINTED PEA PUREE, CRISPY SMOKED BACON £12 


WOOD COOKED MARINATED CELERIAC WITH A BURNT APPLE PUREE, CELERIAC & APPLE SLAW £15 

LEMON GRASS & LIME, COCONUT CHICKEN CURRY WITH MIXED PEPPERS, SPRING ONIONS, CORIANDER & COCONUT JASMIN RICE £17 OR BUTTERNUT SQUASH & SPINACH £15 

🍴 SMALLER PLATES 🍴


DAILY MADE FROM FRESH LOCAL INGREDIENTS, Soup and crusty wedge £6  

SMOKED paprika chickpea hummus, sauté onions £7  



AROMATIC BUTTERNUT SQUASH with spiced lemongrass mayo £7 

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


HOT SIZZLING KING PRAWNS with chorizo & onions served with flatbread £12


WHOLE BAKED CAMEMBERT Honey & rosemary with Orange marmalade & Toasted ciabatta £13 


🍴 LARGE PLATES 🍴

RED LENTIL DAHL, tomato base with coconut milk, mustard seeds, cumin, ginger, spiced with chili & served with a flatbread £14  


CHICKEN PARM, breaded chicken breast with parmesan, cherry tomato & rocket salad & skinny fries £17

BEEF BURGER, double beef patties, streaky bacon, cheese, 'globes barbecued sauce, sweet & sour red onions, gherkin & chunky chips £15.75 

BUTTERBEAN PIE mixed with finely diced Vegetables, in a spicy Chili Sauce, enhanced with Cumin & Coriander with seasonal greens & romesco sauce £18 

DAILY SOUTH COAST CATCH Rosemary & garlic roasted potatoes, butternut squash puree, brown shrimp butter £20 

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

WOOD OVEN PIZZA choice of double pepperoni or Veggie (red onion & Mushrooms) £14.50 

SUSSEX STEER STEAKS 10oz Rump £25 OR 8oz Sirloin £28 served with Chunky chips, flat mushroom, grilled tomato a choice of peppercorn or stilton sauce

JUST A LITTLE MORE

Greengrocer salad / Chunky chips / Garlic flatbread / Onion rings / Seasonal greens
All £4

Macaroni cheese & garlic crumb £4.50

✓ FOR A LITTLE MORE PTO 

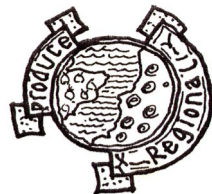
IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS. WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US

 * Gluten Free Available

 Vegan Alternative

 Veggie & Vegan

Something sweet



ICED CREAMS & SORBETS £6

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



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

Profiteroles chocolate sauce vanilla cream £7

1/2 pint BANOFFEE £7

STICKY TOFFEE & ice cream £7 (GF)*

CHOCOLATE BROWNIE & ice cream £7 (GF)*

TODAYS CRUMBLE? with custard £8 (GF)* (VEGAN alternative)

ARTISAN CHEESE BOARD £12 (perhaps to share)

Chutney, biscuits, celery & frozen grapes

Sweet treat

Choice of a hot drink (excludes liqueur) and a mini sweet treat,
Chocolate brownie, Sticky Toffee, Profiterole, 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 (Decaffeinated)

Earl grey, Mint, Green, £2.75

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

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



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 and every one of us!!

Thank you

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

