

To Nibble On

Rustic Bread Selection

with butter, extra virgin olive oil and balsamic £5 (v)

Mixed Marinated Olives

£5 (ve)

Starters

*** Sweet Potato Soup**

harissa, sunflower seeds £9 (ve) (gf)

Smoked Haddock Cullen Skink Soup

roasted corn, chive cream, soda bread £12

*** Harissa Roasted Heritage Carrot Salad**

houmous, coconut and maple yoghurt, crispy chickpeas £9 (v) (ve) (gf)

Grilled Rye Bay Mackerel Fillet

tomato carpaccio, lime, coriander, and chilli dressing £13 (gf)

Confit Duck and Chicken Terrine

vegetable crisps, blackberry gel, thyme vinaigrette £13 (gf)

*** Smoked Ham Hock and Pea Salad**

pea velouté, pickled shallot, croutons £9

Mains

Lamb Rump

potato and shallot terrine, lamb bonbon, wilted kale, red wine jus, mint and caper salsa £27

*** Roast Breast of Chicken**

puy lentils and bacon, potato puree, roast Heritage carrot, chicken jus £21 (gf)

Mains

Roasted Beef Fillet

topped with wild mushroom gratin, triple cooked chips £35 (gf)

*** Slow Cooked Pork Belly**

baby carrots, fondant potato, pear cider and onion sauce, jus £21 (gf)

Lightly Smoked Fillet of Cod

creamed leeks, crushed parsley potatoes, chive oil £23 (gf)

*** Market Fish of the Day**

choose 2 sides £21 (gf)

*** Roasted Butternut Squash**

walnut ketchup, crispy kale, ricotta and lemon emulsion £21 (v) (gf)

*** Lentil and Vegetable Shepherd's Pie**

broccoli, beans £21 (ve) (gf)

Sides
£7 each

Parsley baby potatoes (gf)

Sauteed kale and broccoli, crispy garlic (gf)

Roasted hispi cabbage wedge, parmesan (gf)

Broccoli and beans (gf)

Triple cooked chips (gf)

French fries (gf)

Dessert Menu

Coconut Pannacotta

glazed fig, maple syrup, coconut tuile

£8 (v) (ve)

*** Vanilla and Raspberry Crème Brûlée**

shortbread biscuit £7 (v)

*** Warm Yorkshire Parkin**

caramel and ginger sauce, vanilla bean ice cream £7 (v)

Kent and Sussex Cheeseboard

five local cheeses with chutney, celery and artisan crackers £15 (v)

*** Selection of Ice Creams and Sorbets**

£7 (v)

GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN



* Indicated items which form part of your dinner inclusive rate which is £37.00. Should you wish to choose other dishes than the ones prefixed, a supplement of the price difference will be charged. Please note that a discretionary 12.5% service charge will be added to the bill. Should you wish not to pay this, please let your waiter/ess know. We cannot guarantee that any dishes are free from nut traces. This menu does not list all the ingredients used, please ask a team member prior to ordering if you have any specific allergies or requirements. Fish and poultry dishes may contain

bones. This menu is subject to availability.

We accept all major debit and credit cards.