

To Nibble On

Rustic Bread Selection

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

Mixed Marinated Olives

(ve) | **£5**

Starters

* Asparagus Velouté

vegan parmesan cream, crispy vegan bacon (ve | gf | nf) | **£9**

Beetroot Cured Seatrout

kohlrabi slaw, sweet mustard dressing (v | gf | nf) | **£13**

* Chicken Liver Parfait

gooseberry compote, brioche crisps (nf) | **£9**

Crispy Duck Salad

ribbon vegetable salad, hoisin and sesame, coriander (gf | ef | nf) | **£13**

* Harissa Roasted Heritage Carrot Salad

houmous, coconut and maple yoghurt, and crispy chickpeas (ve | gf | nf) | **£9**

* Smoked Haddock Arancini

preserved lemon aioli (nf) | **£11**

Mains

Roast Rump of Lamb

wild mushrooms, sweet potato fondant, asparagus, black olive jus (gf | ef | nf) | **£28**

* Ballotine of Cornfed Chicken

smoked cheddar, spinach, mash, carrot puree, chicken velouté (gf | ef | nf) | **£21**

Mains

Grilled 10oz Sirloin Steak

roasted vine cherry tomatoes, triple cooked chips, chimichurri (gf | ef | nf) | **£28**

Panfried Stonebass Fillet

sauteed gnocchi, putanesca sauce (ef | nf) | **£26**

* Slow Apple Cider Braised Pork Belly

kale and red onion mash, sweetcorn puree, cider jus (gf | ef | nf) | **£21**

* Wild Mushroom Risotto

parmesan, crispy kale (v | gf | nf) | **£21**

* Gnocchi Primavera

with spinach, peas, asparagus, and roasted cherry tomatoes (ve | nf) | **£21**

* Market Fish of the Day

Choose two sides (gf) | **£21**

Sides

Parsley Baby Potatoes

(v | gf | ef | nf) | **£8**

Buttered Asparagus Spears

(v | gf | ef | nf) | **£8**

Creamed Spinach and Peas

(v | gf | ef | nf) | **£8**

Broccoli and Beans

(v | gf | ef | nf) | **£8**

Triple Cooked Chips

(ve | gf | nf) | **£8**

French Fries

(ve | gf | nf) | **£8**

V - VEGETARIAN | VE - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE | NF - NUT FREE

* 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 13.5% 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.

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Triple Cooked Chips

(ve | gf | nf) | £8

French Fries

(ve | gf | nf) | £8

Desserts

* Coconut Pannacotta

glazed fig, maple syrup, coconut tuile (v | gf | nf) | £7

* Rhubarb and Custard Eton Mess

(v | gf | nf) | £7

Chocolate and Espresso Fondant

vanilla ice cream (v | ve) | £9

Pistachio Crème Caramel

shortbread, fresh raspberries (v) | £9

Kent and Sussex Cheeseboard

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

* Fresh Strawberry Summer Pudding

clotted cream gelato (v | ef | nf) | £7

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