

MORNING & LUNCH MENU SERVED

9.00AM – 2.30PM

Please inform us of any dietary & allergy requirements; many dishes can be adapted to suit!

PASTRIES & ROLLS

Butter croissant £3.00 - *add jam for 50p* / Pain au chocolat £3.50

Portuguese pastel de nata tartlet £2.50

Double chocolate brownie slice (GF) £4.00

½ dozen streaky bacon rashers in toasted brioche style roll £6.00

Two butchers' pork sausages in toasted brioche style roll £6.00

Homemade sausage roll, mustard piccalilli pot £3.50

BAGELS (from 11am)

All served with balsamic & pumpkin seed dressed rocket

Warm ham & farmhouse cheddar in a toasted bagel £9.50

Warm French brie & tomato chutney in a toasted bagel (v) £9.25

Chilled oak smoked salmon, lemon & pepper cream cheese £9.75

PLATES (from 12pm)

Winter salad bowl (vg) dressed rocket salad with houmous £11.50

roasted red pepper & courgette, root vegetables & lentils

add grilled halloumi slices £3.00

Soup of the day *with warm bread* - see the board for today's flavour £6.95

Beer battered haddock fillet & chips, chip shop style mushy peas, tartare £19.50

Risotto - always veggie & can be vegan, ask for today's flavour £14.50

Roasted sausages, buttered mash, Guinness & onion gravy, seasonal greens £16.50

SIDES

Chips or fries basket £5.00 / Cheesy chips or fries £5.75

Bowl of chilli & herb marinated olives (vg) £4.75

Vegan veggie slaw bowl (vg) £4.50 / Dressed salad bowl (vg) £4.50

PUDDINGS

Apple, blackberry & cider crumble served with vanilla custard £8.00

Steamed treacle sponge pudding served with vanilla custard £8.00

We add a discretionary 10% gratuity to all final bills, which is, as we have always done so split between the entire team on duty

MAIN MENU

SERVED THURSDAY & FRIDAY 6 - 830PM

SATURDAY 12 - 830PM

SMALL PLATES

Soup of the day - see specials for today's flavour (v) £6.95

Bowl of garlic, chilli & herb marinated olives (vg) £4.75

Warm 4 cheese melt pot with tomato chutney, warm bread for dipping (v) £8.50

Salt & pepper dusted calamari, sweet chilli sauce, chilli, spring onion & lime £9.50

Garlic, chilli & herb marinated olives & breads, oil & balsamic sharer board (vg) £8.50

MAIN PLATES

See our specials for today's additional choices

Hand pressed sussex beef burger with a hint of mustard, herbs & chilli £17.00

dill pickle, lettuce & BBQ sauce loaded toasted bun, paprika salted fries, slaw

add halloumi / bacon / blue cheese or cheddar £1.50 each

Beer battered haddock fillet & chips, chip shop style mushy peas, tartare £19.50

Risotto - always veggie & can be vegan - see specials board for flavour (v) £14.50

Warm winter vegetable salad of dressed rocket & houmous (vg)

roasted red peppers, char-grilled courgette & root vegetable lentils £11.50

add grilled halloumi slices £3.00

Roasted sausages, buttered mash, Guinness & onion gravy, seasonal greens £16.50

PUDDING PLATES

Trio of British cheeses with crackers, walnuts, tomato chutney & dried apple £11.00

Double chocolate brownie with vanilla ice cream, chocolate sauce (GF) £8.00

Bowl baked fruit crumble with vanilla custard- see specials board for today's flavour £8.00

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*split between the entire team on duty - including all members of our kitchen team
Please advise a member of the team if you prefer to have this removed. We welcome all feedback on your visit*