

MORNING & LUNCH MENU

SERVED 9.00AM - 2.30PM

PASTRIES

Butter croissant £3.00

Butter croissant *with strawberry jam & butter* £3.50

Pain au Raisin £3.50

Pain au chocolat £3.50

Pastel de nata tartlet £2.50

CAKES

Slice of fresh cake of the day - see the board for today's flavour - £4.25

Double chocolate brownie slice (GF) £4.00

PLATES (from 11am)

Winter salad bowl (vg) dressed rocket salad with houmous £9.50
roasted red pepper & courgette, root vegetables & lentils

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

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

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

OUR MAIN MENU IS SERVED

THURSDAY & FRIDAY 6 - 830PM & SATURDAY 12 - 830PM

MAIN MENU

SERVED THURSDAY & FRIDAY 6 - 830PM

SATURDAY 12 - 830PM

SEE SEPARATE MENU FOR SUNDAY LUNCH

SMALL PLATES

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

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

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

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

MAIN PLATES

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 £19.00

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

Warm winter vegetable salad with rocket & houmous (vg) £9.50
roasted red peppers, char-grilled courgette & root vegetable lentils
add grilled halloumi £1.50

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

Today's chef's specials plate - see specials board

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

Crème brulee - see specials board for flavours £8.00

Cake of the day! Ask for our daily specials cake choices