



WHILE YOU WAIT

Kalamata Olives GF DF V Vegan	6
Sunblushed Tomato & Rosemary Focaccia V	7

STARTERS

Chilli & Garlic Marinated King Prawn Bruschetta With orange & fennel salad.	14
Caramelised Pork Belly GF Jerusalem artichoke purée, chorizo crumbs, crispy sage.	12
Roasted Rainbow Beetroot Salad GF V Lemon & truffle hummus.	11.5
Roasted Butternut Squash & Sage Soup GF DF Served with crusty bread.	8.5
Chorizo Scotch Egg Black garlic & truffle mayonnaise.	12
Rosemary & Truffle Baked Camembert V Toasted bread, fruit chutney.	19

MAINS

Pan-Fried Sea Bass Fillet GF DF Sautéed new potatoes, tenderstem broccoli, caper-butter béarnaise.	23.5
Sunblushed Tomato & Goat's Cheese Risotto Green oil, rocket salad. GF V	17
Crispy Battered Fish & Chips Chunky chips, pea purée, tartare sauce.	19
Seafood Linguine Mussels, king prawns, chilli, garlic & white wine sauce.	22.5

BURGERS

Steakhouse Cheddar, tomato chutney, red onion, gherkin, fries, slaw	20
Cajun Buttermilk Chicken Burger Tomato chutney, red onion, gherkin, fries, slaw	18
Chargrilled Halloumi Burger V Tomato chutney, red onion, gherkin, fries, slaw	17

EXTRAS	1.5
Cheddar Stilton Bacon Jalapeños Smoked Cheddar Corn on the cob	

ROASTS

Aged Sirloin of Beef Aged for a minimum of 28 days, served medium rare	27
Leg of Sussex Lamb Reared in Sussex, roasted with fresh herbs & red wine	26
Cider Roasted Belly of Pork Slow-roasted with Gun Brewery Limbertwig cider	26
Vegetable Wellington V Please ask for this weeks option. Served with duck fat roast potatoes, maple glazed parsnips, glazed carrots, buttered greens, cauliflower cheese, Yorkshire pudding & gravy	23

STEAKS

Aged Sirloin Steak 285g	30
Dry-Aged Rib Eye Steak 340g	32
Fillet Steak 225g	35
All served with chunky chips, roasted tomatoes & tenderstem broccoli	

STEAK SAUCES

Garlic Butter V	Port & Stilton
Peppercorn Sauce	Mistake Sauce
Diane Sauce	Blue Cheese Sauce V

SIDES

Skin-on Fries GF	6	Tempura Vegetables GF	7
Hand Cut Chips GF	6	Buttered Tenderstem GF	6
Beef Rub Chips GF	6.5	Pickled Onion Rings V	5.5
Parmesan Fries GF	6.5	Chorizo Potato Gratin GF	8
Loaded Fries GF	8	Bacon, crispy onions, lettuce, BBQ sauce	

DESSERTS

Apple & Dark Cherry Crumble Vegan Tiramisu custard	9
Triple Chocolate Baked Cheesecake V Vanilla ice cream	9
Sticky Toffee Pudding V Butterscotch sauce, honeycomb ice cream	9
Honey & Lemon Posset GF V Honeycomb crumb, blueberry syrup	9
Selection of Ice Creams V Please ask for today's flavours	9

GREAT FOOD • GOOD COMPANY • LASTING MEMORIES

Head Chef - Istvan Kiss | General Manager - Jade Wallis