



ON THE BAR

- Pork Belly Bits
- Sunblush Tomato & Garlic Olives
- Homemade Tortilla Chips
mango, chilli & avocado salsa
roasted tomato ketchup

SHARING

- Antipasto Board
Sussex air cured Parma ham, salami Milano,
Burwash Rose, box baked camembert, charred red
peppers, sun blushed tomatoes, rustic breads,
apricot chutney
- Seafood Platter
Tiger prawns, calamari, crayfish tails,
chalk stream trout gravadlax, caper berries, sun
blushed tomatoes, cornichons, rustic breads

STARTERS

- Salt & Pepper Calamari
mango & avocado salsa
- Black Pudding & Apple Scotch Egg
Parma ham crumb, rocket
- Tenderstem & Goats Cheese V
quince jelly, hazelnuts, blackberry balsamic
- Rope Grown Mussels
with your choice of: Marinière
Ale & Chorizo
Tomato, Chilli, Garlic



MAIN COURSES

- Confit Leg of Duck
sautéed baby potatoes, braised red cabbage
blackberry jus
- Slow Roast Belly of Saddleback
potato fondant, hispi cabbage, carrot puree
cider jus
- Steak & Stout Pie
hand cut chips, seasonal vegetable, jus
- Risotto of Orzo & Roasted Root Vegetables V
thyme & garlic infused cream & white
wine sauce

- Hand Cut Maris Chips 4
- Skin on Fries 4
- Sweet Potato Fries 4.5
- Creamed Spinach 4.5
- Tenderstem Broccoli 4.5
- Ale Onion Rings 3.5

BURGERS

- 5 | WHB Classic Burger 15
maple bacon, caramelised onions,
Mayfield Swiss cheese, roasted tomato ketchup
- 3.5 |
- 4.5 | Halloumi Burger 13.5
rhubarbbq sauce V
- BBQ Chicken Burger 13.5
mozzarella, chicken mayo

22 | **all served with lettuce, tomato & skin on fries**

FROM THE FIELD

- 20 | Rib-Eye 12oz 26.5
- Fillet 8oz 27.5
- Sirloin 10oz 25
- Dry Aged Côte de Boeuf 20oz+ 65
dry aged to perfection in house for a
minimum of 49 days. Served with a carafe of
Merlot compliments of the kitchen
- Chateaubriand 20oz 70
served with a carafe of Merlot compliments
of the kitchen
- add half a native lobster to any steak 20



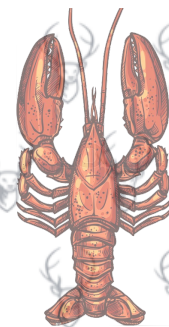
STEAK SAUCES

- 7 | Béarnaise 3
- Sauce Diane 3
- Bourbon peppercorn 3
- Port & Stilton 3.5
- Garlic & Herb Butter 3



FROM THE SEA

- South Coast Native Lobster Half 25
Whole 45
grilled with garlic butter served
with skin on fries, baby leaf salad
- Smoked Haddock 15.5
crushed potatoes, French beans,
mustard beurre blanc, poached egg
- Pan Roasted Fillet of Salmon 16.5
crushed rosemary roasted potatoes,
tenderstem, lemon & rosemary cream sauce
- South Coast Cod 14
local ale batter, hand cut chips,
creamy minted peas



- 15 | Rope Grown Mussels 15
with skin on fries and your choice of: Marinière
Ale & Chorizo
Tomato, Chilli, Garlic

DESSERTS

- 6.5 | Salted Caramel & Cookie Dough Cheesecake
- Triple Berry Crumble - vanilla ice cream
- Lemon Tart - berry coulis, raspberry sorbet
- Molten White Chocolate Pudding - vanilla ice cream
- Affogato - Madagascan vanilla ice cream with espresso
- The Cheeseboard - locally sourced cheeses, chutney,
oatcakes, crackers 9.95

LUNCH MENU



SHARING

Antipasto Board 22
Sussex air cured Parma ham, salami Milano, Burwash Rose, box baked camembert, charred red peppers, sun blushed tomatoes, rustic breads, apricot chutney

Seafood Platter 20
Tiger prawns, calamari, crayfish tails, chalk stream trout gravadlax, caper berries, sun blushed tomatoes, cornichons, rustic breads

STARTERS

Salt & Pepper Calamari 7
mango & avocado salsa

Broccoli & Cheddar Soup 6
crusty artisan bread

Black Pudding & Apple Scotch Egg 7
Parma ham crumb, rocket

Tenderstem & Goats Cheese V 7
quince terrine, hazelnuts, blackberry balsamic

BURGERS

WHB Classic Burger 15
maple bacon, caramelised onions, Mayfield Swiss cheese, roasted tomato ketchup

Halloumi Burger 13.5
rhubarbbq sauce V

BBQ Chicken Burger 13.5
mozzarella, chicken mayo

all served with lettuce, tomato & skin on fries

MAIN COURSES

Confit Leg of Duck 17.5
sautéed baby potatoes, braised red cabbage blackberry jus

Slow Roast Belly of Saddleback 16.5
potato fondant, hispi cabbage, carrot puree cider jus

Steak & Stout Pie 15
hand cut chips, seasonal vegetable, jus

Risotto of Orzo & Roasted Root Vegetables V 13.5
thyme & garlic infused cream & white wine sauce

Tagine of Chicken Supreme & Apricots 16
charred vegetable couscous

Hand Cut Maris Chips 4

Skin on Fries 4

Sweet Potato Fries 4.5

Creamed Spinach 4.5

Tenderstem Broccoli 4.5

Ale Onion Rings 3.5

LIGHT DISHES

Prawn & Crayfish Sandwich 9.5
Rocket, creamy, lemon & chive aioli

Steak & Caramelised Onion Sandwich 9
Rocket, horseradish

Tomato, Mozzarella & pesto Sandwich V 8.5
olives, houmous, walnut pesto

WHB Ploughman's 10.5
Air cured ham, aged cheddar, ale braised onion, apple chutney, crusty bread

Battered Haloumi & Chips V 10
charred vegetable couscous

Steak & Crumbled Blue Cheese Salad 10
charred vegetable couscous

FROM THE FIELD

Rib-Eye 12oz 26.5

Fillet 8oz 27.5

Sirloin 10oz 25

Dry Aged Côte de Boeuf 20oz+ 65
dry aged to perfection in house for a minimum of 49 days. Served with a carafe of Merlot compliments of the kitchen

add half a native lobster to any steak 20.00



STEAK SAUCES

Béarnaise 3

Sauce Diane 3

Bourbon peppercorn 3

Port & Stilton 3.5

Garlic & Herb Butter 3



FROM THE SEA

South Coast Native Lobster Half 25
grilled with garlic butter served with skin on fries, baby leaf salad Whole 45

Smoked Haddock 15.5
crushed potatoes, French beans, mustard beurre blanc, poached egg

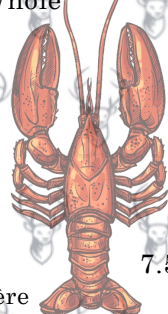
South Coast Cod 14
local ale batter, hand cut chips, creamy minted peas

Rope Grown Mussels 7.5 / 15

with skin on fries and your choice of: **Marinière**

Ale & Chorizo

Tomato, Chilli, Garlic



Portobello Mushrooms 3.5

Artisan Breads 3.5

Mixed Baby Leaf Salad 3.5

DESSERTS

Salted Caramel & Cookie Dough Cheesecake 6.5

Triple Berry Crumble - vanilla ice cream

Lemon Tart - berry coulis, raspberry sorbet

Molten White Chocolate Pudding - vanilla ice cream

Affogato - Madagascan vanilla ice cream with espresso

The Cheeseboard - locally sourced cheeses, chutney, oatcakes, crackers 9.95