

# Lunch & Dinner

Tuesday to Saturday

12pm to 2pm, 6.30pm to 9pm

## STARTERS

Roasted Butternut Squash Soup, Mushroom, Sage	£7
Ham Hock Scotch Egg, Pineapple, Chilli	£8
Cauliflower Fritters, Romanesco, Raisins, Almonds	£6
Cider cured Salmon, Beetroot, Walnut, Tarragon	£8
Blood Orange & Mozzarella Salad, Rocket Pesto Dressing	£7/14
Cornish Mussels, Café de Paris Butter Sauce	£8/16

## MAINS

Spiced Cod Fillet – <i>Brejon, Shoreham Harbour</i>	£19
<i>Roasted Parsnip, Crisp Potato, Curried Clam Sauce</i>	
Whole Plaice – <i>Imogen Leigh, Shoreham Harbour</i>	£18
<i>Cauliflower, Sea Herbs, Roasted Potato, Anchovy &amp; Chilli Butter</i>	
Beer Battered Hake – <i>Libby Lou, Brighton Marina</i>	£17
<i>Skin-on-Chips, Crushed Peas, Tartare</i>	
Potato, Leek & Stilton Puff Pastry Pie, Watercress	£16

## FROM THE CHARCOAL GRILL

Free-range Chicken Breast, Smoked Bacon Rub	£16
Cumin & Paprika rubbed Pork Chop 100z	£19
Shorthorn Bavette Steak 8oz	£18
Shorthorn Fillet Steak 8oz	£30
<i>all with Charred Gem Lettuce, Kimchi Slaw and Skin-on-Chips</i>	
House Burger	£16
<i>Braised Shin, Sussex Blue, Brioche Bun, Skin on Chips</i>	
Classic Burger	£16
<i>Cheddar, Bacon Jam, Dill Pickle, Brioche Bun, Skin-on-Chips</i>	

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## SIDES

Green Leaf Salad, Honey & Mustard Dressing	£3/6
Jerusalem Artichoke, Roasted Garlic & Gem Lettuce	£4
Cavolo Nero, Wild Mushroom & Hazelnut	£4
Our Caramelised Onion & Ale Sourdough for Two	£3
Skin-on Chips	£4

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## DESSERT

Steamed Golden Syrup Pudding, Lemon Custard	£7
Vanilla Crème Brûlée, Pear & Cinnamon	£7
Forced Rhubarb, Yoghurt Panna Cotta, Apple	£8
Homemade Ice Cream and Sorbet – Two Scoops	£6
<i>Vanilla Bean, Stem Ginger, Salted Caramel</i>	
<i>Pear Sorbet, Lemon Sorbet</i>	

## CHEESE

Three £9, Five £12

Isle of Wight Blue

*Queen Bower Dairy. Soft, blue veined cheese. Pasteurised with natural rind.*

Barkham Blue

*Two Hoots Dairy, Hampshire. Rich blue taste, smooth buttery texture.*

Charlton

*Home Farm, Goodwood. Creamy, firm textured farmhouse cheese.*

Katherine

*White Lake, Somerset. Unpasteurised Goats cheese washed in Somerset Cider Brandy, soft texture, strong flavour.*

Bath Soft

*Bath, originating from early 1800's recipe. Creamy, soft, full flavoured.*

**A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.**

**PLEASE LET US KNOW ABOUT ALLERGENS OR DIETARY REQUIREMENTS.**