



EAT ME

GRAZE

OUR BREAD & BUTTER

Freshly baked Sourdough mini boule with house whipped, salted butter. Oh, that naughty butter.

4.50

WILD BOAR CHIPOLATAS

Caramelised and glazed with wholegrain honey & mustard. To share. Please, no hogging.

5.00

PIG CHEEK & SUSSEX CHEESE CROQUETTES

Unctuous 4 hour-braised cheeks, West Sussex St Giles cheese and Sweet tomato jam. The perfect cheeky accompaniment to a drink

5.50

SWEET POTATO WEDGES

Spiked with Chilli flakes & served with a mint yoghurt dip. Plain Janes they ain't.

4.50

BITE

KING SCALLOPS

Pan seared, served with puréed caramelised cauliflower, a hazelnut dressing and black pudding crumb.

10.50

QUINOA

With roasted sweet potato (with coconut oil), toasted pine nuts & diced avocado
[Vg]

8.00

SEARED DUCK BREAST

Salt baked golden and red beetroot, blackcurrants and a buttermilk dressing.

9.00

DUCK SCOTCH EGG

On Candied Chorizo, with a watercress salad.

9.00

DEVOUR

OUR BURGER

Home made from 100% ground chuck steak and our (not so) secret ingredient - bone marrow. On a brioche bun with our house bacon jam relish, chipotle mayo, West Sussex Idle Hour or Brighton Blue cheese & fries

15.00

FISH & CHIPS

Line caught Haddock in our light, crispy house batter made with Local gluten free craft pilsner, and gluten free flour. Served with hand cut triple cooked chips, crushed minted peas and homemade tartare sauce
[GF]

15.00

BELLY OF PORK

Slow oven roasted pork belly with a crispy black pudding bon bon, creamy green mashed potato and a caramelised apple sauce.

16.00

FILLET OF HAKE

Pan fried Hake and rope-grown mussels on a bed of charred aubergine, courgette and red pepper with a fresh cream, butter bean white wine & mussel sauce.

18.00

PORTOBELLO MUSHROOM

Braised portobello mushroom with spelt, braised hispi cabbage, tofu dressing and a pumpkin seed pesto
[Vg]

15.00

TRUFFLE MAC 'N' CHEESE

Creamy béchamel pasta made with local cheddar and truffle butter. Comforting 'n' indulgent at the same time - like popping on a pair of silk slippers at the table.
[Vg]

12.00

SIDEKICKS

All 4.00

SEASONAL BUTTERED GREENS
GREEN SALAD
HERITAGE TOMATO SALAD

TRIPLE COOKED CHIPS
SWEET POTATO WEDGES



FINALE

DESSERTS

CHOCOLATE BROWNIE WITH HONEYCOMB ICE CREAM

Crumbly on the outside, soft and squidgy on the inside. We like it with honeycomb ice cream but if you'd prefer yours with a different flavour let us know - chef promises to sulk quietly.

7.00

LEMON VERBENA POSSET WITH SHORTBREAD

Homemade lemon curd, strawberries macerated in a brandy sugar syrup and caramelised hazelnuts. Served with a homemade shortbread and lemon verbena.

7.00

CAMBRIDGE BURNT CREAM

WITH KENTISH STRAWBERRY SAUCE

There may be no tennis this summer, sadly, but allow our Strawberries & Cream to bring guaranteed sunshine. For the full experience feel free to request your favourite Sir Cliff track (sing along optional).

7.00

GYPSY TART ROLL UP, ROLL UP

Cinnamon infused milk tart, served with vanilla ice cream and dehydrated apple. We think our homemade spin on the humble fairground toffee apple is a dessert worth travelling for.

7.00

LOCAL ICE CREAM WITH SHORTBREAD

CHOOSE 3 SCOOPS:

Honeycomb, Mint-choc chip
Vanilla, Strawberry, Chocolate
Apple Sorbet.

6.50



DOING IT FOR THE KIDS

*As well as believing children are our future we also think they deserve to eat just as well as us.
Our kids' meals are every bit as lovingly prepared as our regular mains they're just smaller, less fussy versions of them.
We realise this still doesn't guarantee they'll be finished ;)*

I'M HUNGRY

DEMI BURGER & FRIES

Served simple, no relish, no mayo, no complaints, no talking with mouths full ;)

7.00

MAC 'N' CHEESE

Made with mild cheddar

5.00

FISH & CHIPS

With peas.
All of which must be polished off or there'll be no...

7.00

SAUSAGE & MASH

2 Cumberland sausages, peas & gravy.

7.00

HOORAY!

MINI BROWNIE

Crumbly on the outside squidgy on the inside. Born to be lovingly smeared. Napkins at the ready.

4.00

LOCAL ICE CREAM

CHOOSE 2 SCOOPS:

Honeycomb, Mint-choc chip
Vanilla, Strawberry, Chocolate
Apple Sorbet.

4.00