



TO START

Noccelara Olives £4

Rosemary, Preserved Lemon & Garlic Oil vg

Smoked Nuts £5

Warm Salted & Smoked Mixed Nuts vg

Soup of the Day £7

with Toasted Sourdough V

Smoked Salmon £8

Herby Cream Cheese, Pickled Red Onion, Toasted Sourdough

Baked Camembert £9

Onion Jam, Crudites, Sourdough v

MAINS

All served with Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Rich Gravy

Chicken Supreme £20

Slow Roast Belly Of Pork £22

Pulled & Rolled South Downs Lamb £22

Dry Aged Beef Striploin £24

Vegetarian Wellington Roast £20

SIDES

Roast Potatoes £5

Cauliflower Cheese £5

Pigs In Blankets £5

Sage & Onion Pork Stuffing £5

SWEETS

Cola Sticky Toffee Pudding £9

Bourbon Chocolate Sauce

Chocolate Brownie £8

Vanilla Ice Cream

Apple & Winter Berry Crumble £8

Vanilla Ice Cream vg

Local Cheese Plate £9

Local Cheeses, Date Chutney, Pickles & Toast v

Please ask to see our full list of allergens and inform us of any dietary requirements.
Please be aware we work in a kitchen with the following fresh ingredients and cannot guarantee that food will be completely free of nuts, gluten, fish, eggs, dairy, celery & sesame.
v—vegetarian vg—vegan vo—vegan option

Please note that a 10% discretionary service charge will be added to your bill