



Starters

Pork brawn croquette, sauce gribiche, pickled red cabbage. £8.50

Sauteed tiger prawns, smoked haddock chowder. £9.50

Pulled confit duck satay, pickled vegetables, coriander and sweet chilli. £8.95

Game terrine, Cumberland sauce, bitter leaf salad, toast. £8.50

Roasted butternut squash, Romesco sauce, Rosary goats cheese, radicchio, toasted almonds. £7.95

Mains

Pan roasted fillet of beef, roasted garlic mash, kale, roasted shallot, mushroom sauce. £29.95

Pan fried Guinea fowl breast, southern fried leg, Thyme waffle, ale and onion puree, kale, gravy. £18.95

Chargrilled venison haunch, red cabbage, fondant potato, roasted carrot, red wine and Juniper jus. £19.95

Pan fried sea bass, roast garlic mash, kale, roast carrot, bouillabaisse sauce. £18.95

Sauteed garlic and herb mushrooms, truffle oil mash, roasted carrot, kale, onion and ale puree, fried egg. £14.95



Desserts

Pear and Almond tart, blackberry puree, vanilla ice cream. £8

Caramelised apple, ginger beer sorbet, spiced apple puree, gf oat crumble. £8

Chocolate delice, Rum sabayon ice cream, butterscotch sauce, popcorn. £9

Local cheese board £10.50

(Brighton blue, Tunworth, Rosary Goats Cheese, Strongman Cheddar)

Please inform us before ordering of any allergies or intolerances. Although great care has been taken to remove fish bones and shot, some may still be present.

Dessert Wines

£/75ml

Chateau la Fage, Monbazillac, 2017, France

£6

Brimming with ripe botrytised fruit, both complex and intense.

Stellar Heaven on Earth Organic, Muscat D'alexandrie, NV, South Africa

£7

Hints of roses, apricots and pine trees, light gold in colour, great with cheese.

Pfeiffer "Classic" Rutherglen Muscat, NV, Australia

£8

A rich and luscious fortified wine which lingers on the palate long after the wine has been enjoyed. TOP GOLD: Australian small winemakers show.

All other digestifs can be found in our drinks folder.