



Glass of Rathfinny Classic Cuvée sparkling, Sussex 15
Glass of Wild Life Botanicals sparkling rosé (non-alcoholic) 7

STARTERS

Gazpacho

homemade bread 9

Cannellini beans braised in organic olive oil

Parmesan, char-grilled focaccia 11

Pan-seared scallops

artichokes, Parmesan, Parma ham, aged olive oil 23

Goat's cheese

toasted almonds, figs, hot honey 13

Ham hock terrine

crostini, piccalilli 14

Crab linguini

chilli, coriander, lime 14 / 28

SUNDAY ROASTS

roast potatoes, Yorkshire pudding and vegetables

Surrey Farm beef sirloin 26

Mushroom, spinach, squash, and stilton roulade 19

Free-range local pork loin 23

Chicken supreme 23

add cauliflower and broccoli cheese 5.5

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Stone bass fillet

crushed Ratte potatoes, samphire,
tomato butter sauce 32

Beer battered coley

triple cooked chips, pea purée, warm tartare 19

SIDES

Roast potatoes 5

Yorkshire pudding 2

“Posh chips”, truffle oil, Parmesan 7

Char-grilled tenderstem broccoli, salsa verde 7

Courgettes, lemon, mint and garlic 7

Petit pois, crème fraîche, pancetta 7

Triple cooked chips 6

House salad 5

NIBBLES

Nocerella olives 5

Coconut and sesame tempura prawns, soy and honey dip 8

Homemade bread, truffle and honey butter, olive oil and aged balsamic vinegar 6

Tempura gherkins, sweet chilli mayonnaise 6

Lamb croquette, black garlic aioli 3 each

SALADS

Beetroot-cured salmon salad 12 / 24

pink grapefruit, orange, lemon, lime

Crispy Moroccan lamb salad

pomegranate, grilled peaches, mint dressing 14 / 28

Smoked mackerel panzanella salad 9 / 18

tomato, onion, cucumber, croutons