



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

## NIBBLES

**Nocellara olives** 5

**Tempura gherkins**, sweet chilli mayonnaise 6

**Coconut and sesame tempura prawns**, soy and honey dip 8

**Homemade bread roll**, truffle and honey butter 3 each

**Chorizo and brie arancini**, garlic aioli 3 each

**Duck spring roll**, satay sauce 3 each

## STARTERS

**Pan-seared scallops**

artichoke purée, hazelnuts, crispy pancetta 23

**Char-grilled fennel**

blood orange, rocket, black olive dressing 11

**Leek vinaigrette**

Gruyère and egg dressing, sourdough croutons 14

**Waldorf salad**

blue cheese and pickled walnut bon bon 11

**Leek and potato soup**

homemade bread 9

**Partridge saltimbocca**

Parmesan polenta 13

**Salmon ravioli**

bouillabaisse sauce 13

Monday – Saturday Lunch

## FISH, CHIPS, AND SIPS

With Laurent-Perrier

Traditional IPA-battered haddock and chips served with a glass of Laurent-Perrier La Cuvée Champagne. The ultimate pairing. 25

## TODAY'S SPECIAL

**Wild mushroom and butternut squash agnolotti**

butternut squash, goat's cheese 18

## ANTIPASTI

(recommended for two to share)

charcuterie, olives, sun-blushed tomatoes, artichokes, houmous, homemade bread 22

## MAIN COURSES

**“The Pickwick Pie” (beef and ale)**

creamy mashed potato, honey glazed carrots and parsnips 25

**Sea bass fillet 36, or cod fillet 38**

gnocchi, kale, lemon and hazelnut pesto, chanterelles, trompettes, pieds bleus

**Surrey Farm beef sirloin**

flat mushroom, tomatoes, onion ring, peppercorn sauce 38

**Beer battered haddock**

triple cooked chips, pea purée, tartare sauce 19

**Pot-roasted cauliflower**

black garlic aioli, shallot, golden raisins, sunflower seeds 18

**Local pork (loin and belly)**

pomme dauphine, confit Hispi cabbage, crispy onions, apple ketchup 36

## SIDES

House salad 5

Creamy mashed potato 6

“Posh chips”, truffle oil, Parmesan 7

Char-grilled tenderstem broccoli, salsa verde 7

Confit hispi cabbage, crispy onions, pancetta, apple ketchup 8

Sautéed Jerusalem artichokes, kale pesto 7

Petit pois, crème fraîche, pancetta 7

Triple cooked chips 6



**Bellini** (Prosecco, white peach)  
or **Blood Orange Cooler** (blood orange, lemon, sugar, soda)

**Nocellara olives 5 / Homemade bread roll, honey and truffle butter 3**

## STARTERS

**Prawn, salmon, lemon and herb pappardelle**

**Chorizo and brie arancini, garlic aioli**

**Goats cheese, confit carrot, crispy chilli oil**

## MAIN COURSES

**Sea trout, lentils, buttered spinach, salsa verde**

**Pork ribeye, fondant potato, tenderstem broccoli, cauliflower purée**

**Butternut squash and wild mushroom risotto**

**House salad 5 / Creamy mashed potato 6 / “Posh chips”, truffle oil, Parmesan 7**

**Sautéed Jerusalem artichokes, kale pesto 7 / Confit hispi cabbage, crispy onions, pancetta 8**

**Petit pois, crème fraîche, pancetta 7 / Triple cooked chips 6**

## DESSERTS

**Rhubarb parfait, ginger meringue, honeycomb**

**Chocolate croissant bread and butter pudding, baileys crème anglaise**

**Custard tart, crème fraîche ice cream**

## EARLY EVENING EXPRESS

**Monday – Friday, 5pm - 6pm**

**Three courses and a cocktail 35**



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## STARTERS

**Pan-seared scallops**  
artichoke purée, hazelnuts, crispy pancetta 23

**Char-grilled fennel**  
blood orange, rocket, black olive dressing 11

**Leek vinaigrette**  
Gruyère and egg dressing, sourdough croutons 14

**Waldorf salad**  
blue cheese and pickled walnut bon bon 11

**Leek and potato soup**  
homemade bread 9

**Salmon ravioli**  
bouillabaisse sauce 13

**Partridge saltimbocca**  
Parmesan polenta 13

## MAIN COURSES

**“The Pickwick Pie” (beef and ale)**  
creamy mashed potato, honey glazed carrots and parsnips 25

**Sea bass fillet 36, or cod fillet 38**  
gnocchi, kale, lemon and hazelnut pesto,  
chanterelles, trompettes, pieds bleus

**Surrey Farm beef sirloin**  
flat mushroom, tomatoes, onion ring, peppercorn sauce 38

**Beer battered haddock**  
triple cooked chips, pea purée, tartare sauce 19

**Pot-roasted cauliflower**  
black garlic aioli, shallot, golden raisins, sunflower seeds 18

**Local pork (loin and belly)**  
pomme dauphine, confit Hispi cabbage,  
crispy onions, apple ketchup 36

## TONIGHT'S SPECIAL

**Wild mushroom and butternut squash agnolotti**  
goat's cheese, sage 18

## SIDES

House salad 5

Creamy mashed potato 6

“Posh chips”, truffle oil, Parmesan 7

Char-grilled tenderstem broccoli, salsa verde 7

Confit hispi cabbage, crispy onions, pancetta, apple ketchup 8

Sautéed Jerusalem artichokes, kale pesto 7

Petit pois, crème fraîche, pancetta 7

Triple cooked chips 6

## NIBBLES

**Nocellara olives 5**

**Tempura gherkins, sweet chilli mayonnaise 6**

**Coconut and sesame tempura prawns, soy and honey dip 8**

**Homemade bread roll, truffle and honey butter 3 each**

**Chorizo and brie arancini, garlic aioli 3 each**

**Duck spring roll, satay sauce 3 each**



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## STARTERS

### Pan-seared scallops

artichokes, Parmesan, Parma ham, aged olive oil 23

### Leek vinaigrette

dijon and egg dressing, sourdough croutons, gruyère 14

### Cannellini beans braised in organic olive oil

Parmesan, char-grilled focaccia 11

### Waldorf salad

blue cheese and pickled walnut bon bon 11

### Leek and potato soup

homemade bread 9

### Salmon ravioli

bouillabaisse sauce 13

### Venison ragu

pappardelle, Parmesan 14

## SUNDAY ROASTS

roast potatoes, Yorkshire pudding and vegetables

add cauliflower cheese 5.5

### Surrey Farm beef sirloin 26

### Mushroom, spinach, butternut squash and blue cheese roulade 19

### Free-range local pork loin 23

### Chicken supreme 23

### Local venison 26

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### Seat trout fillet

gnocchi, kale, lemon and hazelnut pesto,  
trompettes, chanterelles, girolles 34

### Beer battered haddock

triple cooked chips, pea purée, warm tartare 19

## SIDES

Roast potatoes 5

Yorkshire pudding 2

“Posh chips”, truffle oil, Parmesan 7

Courgettes, lemon, mint and garlic 7

Confit hispi cabbage, crispy onions, pancetta, apple ketchup 8

Sautéed Jerusalem artichokes, kale pesto 7

Petit pois, crème fraiche, pancetta 7

Triple cooked chips 6

House salad 5

## NIBBLES

Nocellara olives 5

Mushroom arancini, salsa verde 3 each

Homemade bread roll, truffle and honey butter 3 each

Coconut and sesame tempura prawns, soy and honey dip 8

Tempura gherkins, sweet chilli mayonnaise 6

Duck spring roll, satay sauce 3 each



## PUDDINGS AND PAIRINGS

### Treacle tart

lemon curd ice cream 10

Black Muscat 'Elysium', Quady, California, USA 7.2

### Apple parfait

granola, caramel, honey tuille 10

Sandeman 20-year-old Tawny Port, Douro, Portugal 9.5

### Tonka bean panna cotta

ginger meringue, honeycomb, rhubarb sorbet 10

Chateau Laville Sauternes, JC Barbe, Bordeaux, France 9.5

### Chocolate and banana cake

chocolate crémeux, lime, cinnamon ice cream 11

'Royal Ambrosante' Pedro Ximénez, Sandeman Jerez, Spain 9.5

### Sticky toffee pudding

toffee sauce, salted caramel ice cream 10

Orange Muscat 'Essencia', Quady, California, USA 7.2

### Homemade ice cream

salted caramel, lemon curd, vanilla 2.5 per scoop

### Homemade sorbet

apple, rhubarb, mango, raspberry, strawberry, fig 2.5 per scoop

### SANDEMAN 20-YEAR-OLD TAWNY PORT

75ml glass served from the giant bottle!

An exceptional Tawny port from an iconic producer. Notes of honey, vanilla, nuts and spices. A wonderful way to finish. 9.5