

small plates

scotch egg & piccalilli

handcrafted with local sausage meat wrapped around a perfectly cooked 'runny yoke' egg and served with piccalilli £8.5

sticky beef taco

mouthwatering sticky bbq beef brisket taco served charred corn and sour cream £10.5

hummus & mediterranean mezze

creamy spiced hummus served with toasted flatbread, olives, sundried tomatoes, herbs and topped with feta. (V,GFO) £9.5

halloumi bruchetta

crispy halloumi drizzled with honey and sesame seeds on smashed avo toasted sourdough £10.5

pesto arancini

handcrafted arancini on a rich tomato sauce with a dusting of pecorino (V) £9.5

mushroom and goat cheese tart

flaky pastry tart filled with mushrooms and creamy goat cheese and fresh thyme (V) £10.5

soup of the day

delicious seasonal homemade soup served with freshly baked bread and butter (V, GFO) £7.5

garlic mushrooms on toast

fresh mushrooms pan fried with garlic, topped with feta and served on sourdough toast (V, VGO, GFO) £8.5

larger plates

lamb moussaka

succulent greek style dish layered with aubergine, potato, rich lamb and tomato sauce topped with creamy cheese topping
£18 (GF)

sausage & mash

award winning pork & leek sausages served on a bed of creamy mash served with kale and rich onion gravy £16

spinach and ricotta lasagne chips & salad

rich and creamy homemade lasagne served with fries and salad
£15 (V)

ham egg & chips

thick cut, honey glazed ham served with local eggs, chips and salad (GF) £18

chicken tikka chicken skewers

served with rice and pita and cucumber raita £18

ginger sweet potato coconut curry

laced with lentils and coriander and served with rice and pita (VG) £15

pie of the day

served with rich and creamy mash, seasonal veg and rich onion gravy £18

korean braised short rib

served with rich and creamy mash, served with asian greens and garnished with sesame seeds (GF) £19

fish & chips

line caught west sussex cod served with pea puree & tartar sauce (GFO) £18

burgers, flat breads & salads

smash patty burger

28 day dry aged beef smash patty topped with beef brisket and smoked applewood cheese, house relish, baby gem and pickles served with fries (GFO) £17.5

asian chicken burger

melt in the mouth chicken thigh burger served in a brioche bun with slaw & fries (GFO) £17.5

beyond meat burger

beyond meat burger served in a fresh vegan bun with house relish, pickles and baby gem (VG, GFO) £17.5

bbq beef brisket flatbread

toasted flat bread, hummus, green salad, tomato salsa and house pickled onions, feta and drizzled with tatziki £15.5

falafal flatbread

toasted flat bread, hummus, green salad, tomato salsa and house pickled onions drizzled with tatziki £14.5 (VG)

roasted beet, lentil and goat cheese salad

Roasted beetroot, tender lentils, soft goat cheese and mixed leaves with a mustard honey vinegrette and topped with toasted walnuts £16 (V, GF)

pesto chicken salad

succulent chicken breast smothered with pesto on a salad of mixed greens, avocado, cucumber, tomato and house pickled onions topped with toasted seeds. £16 (GF)

sides

french fries	£5	bread & olives	£7.5
parmesan truffle fries	£6.5	house salad	£5
thick cut fries	£5		

sandwiches

all served with house fries or salad and a choice of ciabatta, granary, toasted sourdough or gluten free bread - £11.5

ham & mustard

thickcut, honey glazed ham & english mustard

beef & horseradish

succulent home cooked beef topped with horseradish and caramalised onion

chedder & red onion chutney

mature cheddar served with home-made red onion chutney (v)

blt

locally sourced bacon, baby gem lettuce and tomato

brie and bacon

crispy bacon and brie served with cranberry jam

chicken and avocado

succulent pesto chicken and smashed avocado

avocado, pesto and mozzerlla

layered smashed avocado, pesto, mozzerella and salad (v)

desserts £8.5

chocolate brownie

served with vanilla ice cream (VG,GF)

amaretto ricotta cheesecake

served with vanilla icecream

cinnamon spiced apple and blackberry
crumble and custard

spotted dick

steamed fruit pudding and custard

sticky toffee pudding

served with vanilla icecream

trillionaires cheesecake

served with vanilla icecream (VG,GF)

icecream £2.50 per scoop

black coconut, amaretto cherry & Clotted
cream, chocolate mint chip, salted caramel, rum &
Raisin, very vanilla, gooey chocolate brownie,
vegan honeycomb, truly chocolate, raspberry sorbet