



DINNER

ENGLISH SPARKLING WINE

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £11

Rathfinny, Rosé Brut, East Sussex 2017 £12

Olives £4.95

Sourdough bread, butter, pork spread £4.95

STARTERS

Charcuterie board, home pickles, sourdough £9.95 / £18.95

Roasted tomato & red pepper soup, black garlic, sourdough £7.95

Mushroom parfait, caraway crackers, pickled mushrooms, citrus gel, truffle £9.95

Prawn and cured trout coconut cocktail, mango puree, granola, croutons £11.50

Grilled lamb kofta, tabbouleh salad, feta, mint and herb oil £10.50

Seared scallops. Smoked haddock and salmon chowder, baby leeks, sourdough £15.95

Caprese salad, goats cheese cream, basil, black garlic, croutons, heritage tomatoes £9.95

Mussels, white wine, garlic butter, shallots, herbs £9.95

Pulled pork rib, serrano ham and Manchego croquettes, apple and fennel slaw, saffron aioli £10.50

MAINS

Harissa roasted cauliflower, fennel, pomegranate, yogurt, dukkah £18.50

Miso glazed cod, seaweed, watermelon radish, vermicelli, tomato dashi, wasabi pea crumb £23.95

Pork belly, mash, shallot Tatin, apple puree, baby carrots, baby leeks, pickled gooseberries, jus £20.95

10oz Sirloin, dauphinoise, watercress, oyster mushrooms, peppercorn sauce £30.95

Lamb rump, lamb croquette, pommes Anna, peas, broad beans, anchovy butter, jus £27.95

Crispy Chicken Caesar salad, pancetta, anchovies, egg, parmesan £17.45

Mussels, white wine, garlic butter, shallots, herbs, fries £20.95

Crispy duck leg, master stock, egg noodles, pak choi, gyoza dumpling, spring onion & coriander £21.95

SIDES

Fries £3.80

Glazed tenderstem broccoli, soy, toasted almonds £4.50

Cauliflower and leek gratin, camembert cheese £6.30

Dauphinoise potatoes £4.50

Creamy sautéed wild mushrooms, white wine, garlic, and thyme £5.45