



## CLASSICS MENU

Mixed olives **4.50**

Freshly baked crusty bread with olive oil and balsamic dip **4** GF available

Soup of the day, crusty bread **8.00**

Cheesy garlic bread **6.50**

Traditional Spanish chorizo sausage, fried potatoes & spiced mayo, bread **8.50**

Crispy breaded whitebait, harissa mayo, fresh lime **7.50**

Chicken & bacon terrine studded with pistachios & green peppercorns, crostini, pub chutney **8.00**

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Freshly battered fish of the day, triple cooked chips, petit pois, pub tartar, lemon **17 GF\*\***

Local bavette steak (cooked medium rare), chimichurri, dauphinoise potato, roasted cherry tomatoes & wilted spinach **21.50 GF**

Local steak burger, toasted ciabatta, burger sauce, leaves, tomato, triple cooked chips **15.50**  
*GF available*

ADD melted cheddar **1**, local bacon **1.50** flat mushroom **1** gherkin **1**

Homemade plant-based burger, grilled halloumi OR applewood vegan cheese, roasted red pepper & chargrilled aubergine, basil pesto, toasted ciabatta, VG mayo, tomato, leaves, triple cooked chips **14.50**  
*GF available*

ADD flat mushroom **+1**

‘Sussex Smokie’ Naturally smoked haddock (Alfred Enderby), fish velouté, on a bed of spinach & mushrooms, topped with Sussex Charmer, crusty bread **18.00**  
ADD cocktail prawns **2.50** / ADD poached Sussex hens egg **1.50**

Warm roasted vegetable salad (red onion, beetroot, squash & red pepper), feta, leaves, spinach, baba ghanoush, beetroot & VG mayo dressing, toasted pumpkin seeds **16.00 GF / VG salad available**  
ADD topping **2.00**

Grilled halloumi, smoked salmon, roasted chorizo, honey roast ham, brie, cheddar, blue cheese, smoked mackerel, Applewood smoked vegan cheese

swap chips to sweet potato fries: **1.00** / swap to Gluten free bread: **1.00**

### Sides

Triple cooked chips **4.00**

Sweet potato fries **4.50**

Mixed salad **3.50**

**\*\* Not cooked in separate fryer to gluten products & other allergens**

**GF denotes dishes without gluten in the ingredient list**

**All food is cooked to order. Please inform us of ANY food allergens or dietary requirements. We can use separate equipment for food intolerances if we have advance warning. We cannot guarantee your dietary requirements are met if you do not inform us in advance.**

**A discretionary 10% service charge will be added to parties of 8 or more. All gratuities are shared between the whole team.**

**Local produce and homemade food is our motto**



### **Puddings**

Traditional Christmas pudding with custard or ice cream **7.25**  
Sticky toffee pudding, toffee sauce, vanilla ice cream or custard **7.25** GF  
Pear & sultana crumble, custard or vanilla ice cream **7.25** GF / VG available  
Chocolate & date tartlet, berry coulis, flaked almonds **7.25** *Vegan option available*  
Treacle tart, apple compote, vanilla ice cream or custard **7.25**  
A selection of farmhouse ice-creams 2 scoops **5.25**  
Vanilla pod, Dark chocolate, Vegan vanilla, Lemon sorbet  
Chefs homemade special: coffee (extra £1 per scoop)

### **Mini Pudding**

Mini Xmas pudding tartlet with brandy anglaise **5**

### **Selection of cheeses**

with crackers, quince jelly, grapes & celery **12.50**  
Farmhouse cheddar, Blue cheese, Brie

Assiette of puddings for 2 to share **16**

### **Hot drinks**

Espresso **2.10 / 2.80**  
Americano **2.30**  
Cappuccino **2.90**  
Flat White **2.60**  
Latte **2.90**  
Macchiato **2.60**  
Hot chocolate **3.10**  
Turmeric Latte **3.10**  
Chai latte **3.10**  
A selection of Organic Clipper teas **2.50**  
English breakfast, Earl Grey, Peppermint, Lemon & Ginger, Green,  
Wild berry, Chamomile

Alternative milk available **+30p**

We also have a large selection of spirits and aperitifs

**In addition we have our special board available Wednesday to Saturday Please note this menu may be subject to slight change**

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## Children's Menu

Freshly battered fish and chips with peas 9

Quarter pounder beef burger, bun, burger sauce,  
triple cooked chips 10

ADD bacon or cheese 1

Home breaded chicken nuggets, tomato and cucumber salad,  
triple cooked chips 9

Cheese and tomato macaroni pasta 8

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One scoop of ice-cream, please ask for flavour selection 2.75

Homemade sticky toffee pudding, toffee sauce 3

ADD ice cream 1.50

A bowl of custard 2

ADD banana 50p

Recommended for children under the age of 9 years

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## Sunday Menu

Calcot Farm Sirloin of beef, Yorkshire pudding **22**

British farm assured chicken breast, bread sauce **18**

Calcot Farm pork belly, crispy crackling **19.50**

Homemade nut roast with tomato gravy, olive oil baby roasties **16** *Vegan / GF available*

***ADD Taleggio Cauliflower cheese 4.50***

***ADD Sweet & sour red cabbage 3.50***

***ADD Honey Roasted Parsnips 3.50***

**All our roasts are locally sourced, hand carved to order and served with fresh, seasonal vegetables, mixed fat roast potatoes and real *GLUTEN FREE* gravy. *If you require more, please ask...***

Salad of warm lentils & roasted local squash, baby spinach, feta, walnuts, pomegranate, honey & grain mustard dressing **14** *VG available/ GF*

ADD a topping: **2**

grilled halloumi, smoked salmon, roasted chorizo, honey roast ham, brie, cheddar, stilton, smoked mackerel, Applewood smoked vegan cheese

Fish dish of the day **Price TBA**

**Children have the choice of:**  
smaller portions of the meat roasts **10**  
**or**  
tomato and cheese macaroni pasta **8**

**Don't fancy a roast lunch?**  
Add your choice of roast meat to our house salad **14 +**  
Beef **6**  
Pork **5**  
Chicken **4**

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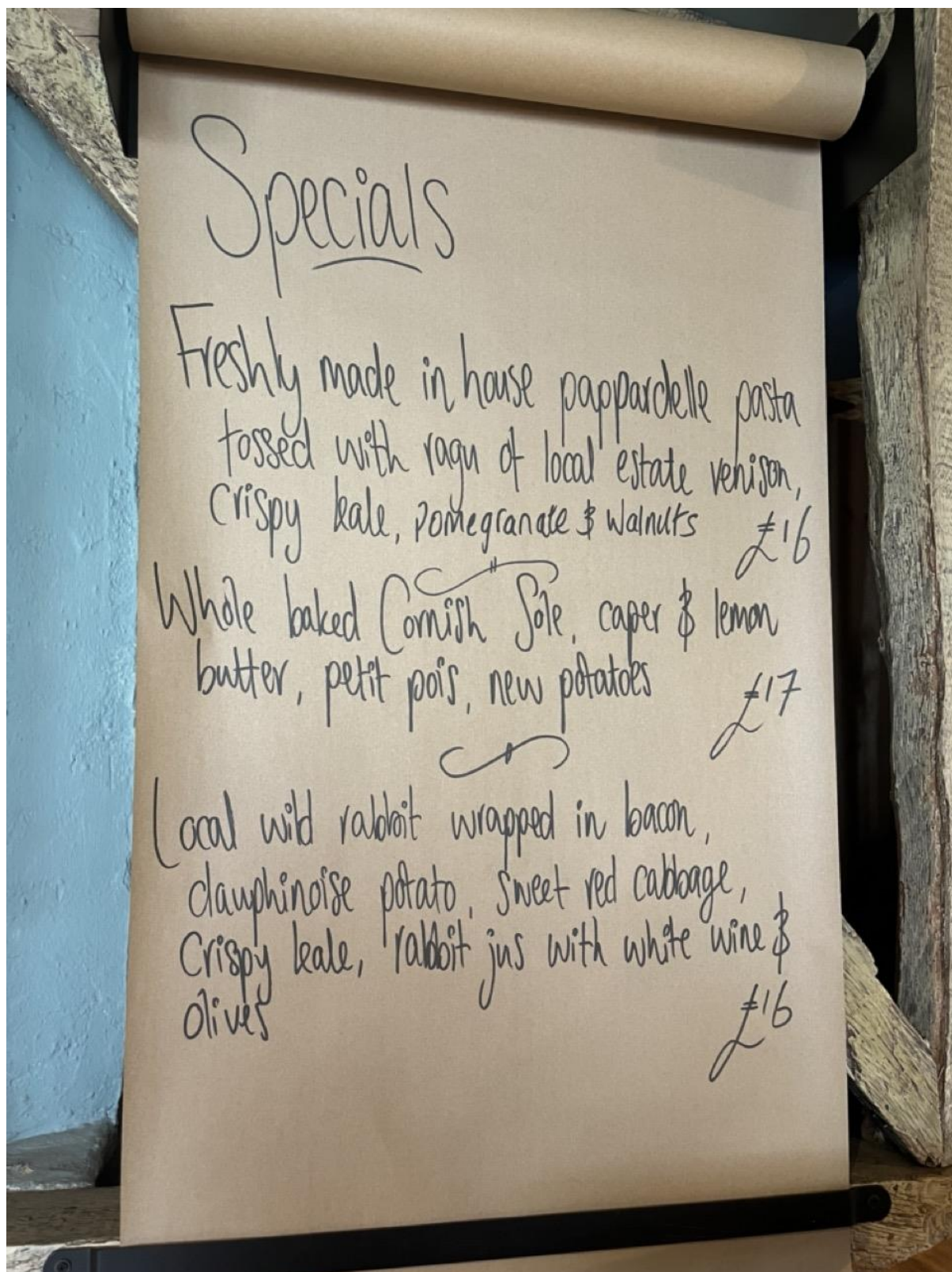
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## Sample Specials Board

(Wednesday to Saturday)

Please do not order from these



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