



## TO START

HOMEMADE SOUP SERVED WITH CRUSTY BREAD **£5**

BAKED CAMEMBERT STUDDED WITH GARLIC AND ROSEMARY SERVED WITH TOASTED CIABATTA ROLL AND SALAD GARNISH **£6**

HOMEMADE MACKEREL AND HORSERADISH PATE SERVED WITH TOASTED CIABATTA ROLL **£6**

PRAWN COCKTAIL SERVED ON A BED OF SALAD WITH WHOLEMEAL BREAD **£6**

## MAINS

SUSSEX SMOKIE – SMOKED HADDOCK IN A WHITE WINE AND MATURE CHEDDAR SAUCE WITH A PARMESAN AND PARSLEY CRUMB SERVED WITH NEW POTATOES AND FRESH VEG **£12**

HOUSE MAC AND CHEESE – BACON OPTIONAL – SERVED WITH GARLIC BREAD AND SALAD **£11**

HONEY ROAST HAM, TWO FRIED EGGS AND CHIPS **£10**

CHILLI CON CARNE – VEGETARIAN OPTION AVAILABLE – WITH RICE, TORTILLA CHIPS, SOUR CREAM AND CHEESE **£10.50**

HOMEMADE CHICKEN, SMOKED BACON AND LEEK PIE IN A WHITE WINE SAUCE SERVED WITH MUSTARD MASH AND FRESH VEG **£11**

ABERDEEN ANGUS 6OZ BURGER TOPPED WITH BBQ SALT BEEF BRISKET SERVED IN A SESAME SEED BRIOCHE BUN WITH ONION RINGS, FRIES AND SIDE SALAD **£12.50**

HOMEMADE CURRY SERVED WITH BASMATI RICE, PESHWARI NAAN, POPPADUM'S AND PICKLES **£11**

LENTIL HOT POT TOPPED SERVED WITH HERBY NEW POTATOES AND FRESH VEG **£10**

## TO FINISH

HOMEMADE FRUIT CRUMBLE WITH CUSTARD **£5**

THREE SCOOPS OF THE ICE CREAM WITH YOUR CHOICE OF SAUCE AND WAFER **£4**

BANOFFEE PIE **£5**

HOMEMADE CHOCOLATE BROWNIE AND ICE CREAM **£5.50**

CHEESEBOARD FOR ONE **£6** TO SHARE **£10**

# CHILDRENS MENU

TWO COURSES **£7**

## FIRST COURSE

FISH FINGERS – VEGAN OPTION AVAILABLE

CHICKEN DIPPERS

MAC AND CHEESE

THE ABOVE SERVED WITH A CHOICE OF TWO SIDES

SALAD

PEAS

CARROTS

BEANS

CHIPS

NEW POTATOES

HONEY ROAST HAM, EGG AND CHIPS

PASTA WITH A TOMATO SAUCE AND GRATED CHEDDAR

JACKET POTATO WITH YOUR CHOICE OF FILLING

CHEESE

BEANS

TUNA

## SECOND COURSE

CHOICE OF ICE CREAM WITH SAUCE AND WAFER

OR

HOT CHOCOLATE WITH MARSHMALLOWS AND CREAM

## SUNDAY

FULL MENU PLUS ROASTS SERVED 12-5

SLOW COOKED LAMB SHANK IN A ROSEMARY AND MINT SAUCE SERVED WITH BUTTERY MASH POTATO AND VEG OF THE DAY

BRAISED SHORT RIB OF BEEF IN A REAL ALE SAUCE SERVED WITH DAUPHINOIS POTATOES AND VEG OF THE DAY

### **SEE SPECIALS BOARD FOR TODAYS ROASTS**

ALL ROASTS SERVED WITH  
GARLIC AND ROSEMARY GOOSE FAT ROAST POTATOES  
YORKSHIRE PUDDING  
CAULIFLOWER CHEESE  
FRESH AND ROASTED VEG  
GRAVY

ALL OF THE ABOVE £12

CHILDREN'S OPTION £7 INCLUDING ICE CREAM OR HOT CHOC

## LIGHT BITES

SERVED EVERYDAY 12-5PM

### SANDWICHES AND PANINIS ALL £6

ALL SERVED WITH GRAPES AND CRISPS AND TOASTED ON REQUEST

HONEY ROAST HAM AND MUSTARD

BACON, BRIE AND CRANBERRY

HALLOUMI, SWEET CHILLI AND ROCKET

TUNA AND CHEDDAR MELT

BBQ RIB STEAK WITH CHEESE AND ROCKET

CHEESE AND TOMATO OR ONION

FISH FINGER

CHICKEN GOUJON WITH EITHER BBQ, SWEET CHILLI OR MAYO

### JACKET POTATO

SERVED WITH A CHOICE OF TWO FILLINGS AND A SALAD GARNISH

CHEESE, BEANS, TUNA MAYO OR BACON **£8**

### PLOUGHMANS

SERVED WITH SALAD, ONION MARMALADE, PICKLES, WARM CIABATTA AND SALTED BUTTER. CHOICE OF THE FOLLOWING

STILTON, MATURE CHEDDAR, BRIE, SAUSAGE OR HONEY ROAST HAM **£10**

SCAMPI BITES SERVED WITH LEMON MAYO AND SALAD GARNISH **£6.50**

PATE AND WHOLEMEAL TOAST SERVED WITH ONION MARMALADE **£6**

# PARTIES, EVENTS AND PRIVATE CATERING

PLEASE ADVISE ON VEGAN OR ALLERGEN REQUIREMENTS

MINIMUM BUFFET 20 PEOPLE

ROOM HIRE ONLY – AFTERNOON £60 UNTIL 5PM

EVENING £100 FROM 6PM

## **“HOUSE”**

£7.50 PER HEAD

SELECTION OF SANDWICHES

SAUSAGE ROLLS

SCOTCH EGGS AND PORK PIES

QUICHE

CRUDITÉS AND HUMMUS

AND A SELECTION OF SAVOURY SNACKS

## **“STANDARD”**

£10 PER HEAD

ALL OF THE ABOVE PLUS

SELECTION OF CURED MEATS, PATES AND CHEESES WITH CRACKERS AND  
CHUTNEYS

## **“PREMIUM”**

£12.50

CHARCUTERIE PLATTER

ANTIPASTI – OLIVES, STUFFED PEPPERS AND GRILLED ARTICHOKE

LUXURY CHEESE BOARDS

ARTISAN BREADS

SELECTION OF PATES AND PICKLES

BREADSTICKS AND DIPS

DRIED AND FRESH FRUIT WITH NUTS

TABLE DRESSED TO IMPRESS