

**Before your meal**

Bloody Mary, Bellini's, Mimosa, Aperol spritz, Daiquiri

<b>Artisanal Bread Selection, butter and balsamic olive oil</b>	£3.75
<b>Mixed marinated olives</b>	£4.00
<b>Whole Baked Camembert</b> With garlic toasts, fig and date chutney	£9.50
<b>Mussels Mariniere</b> Served in the classic white wine sauce	£9.50
<b>Salmon Fishcakes</b> Served with mixed leaf salad	£7.50

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<b>Vegetarian Nut Roast with Apricot and Goat's Cheese</b> Served with sautéed new potatoes and fine beans	£14.50
<b>Half Roast Poussin</b> Served with Yorkshire pudding, roast potatoes in dripping, buttered savoy cabbage, fine beans and carrots	£16.50
<b>Roast leg of Sussex lamb</b> Served with Yorkshire pudding, roast potatoes in dripping, buttered savoy cabbage, fine beans, carrots and mint sauce	£17.50
<b>28 day aged Caledonian roast rib eye of beef</b> Served with Yorkshire pudding, roast potatoes in dripping, buttered savoy cabbage, fine beans, carrots and horseradish cream	£18.00
<b>Tiger Prawn Linguini</b> Served with courgettes, parsley, garlic & red chili	£14.50
<b>Steak and Mushroom Pie</b> Served with roast potatoes in dripping, buttered savoy cabbage, fine beans and carrots	£14.00

**Sides**

**Yorkshire pudding £0.80**

**Honey roasted parsnips £4**

**Cauliflower cheese £5**

**Pork and herb stuffing £5**

**Carrot and Swede £4**

Please inform your server if you have any special dietary requirements, intolerances or allergies and we will be more than happy to assist you or offer you an alternative choice.

All dry and dairy ingredients, meats, fish and vegetables used are freshly prepared on the premises, free range, of the highest quality and are from a sustainable source. Where possible we buy locally.