

NIBBLES

MIXED OLIVES | 5.5

(VE)

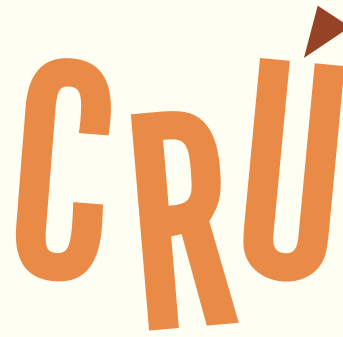
ARTISAN SOURDOUGH | 6

House butter (please ask your server) (V or VEO)

SMOKED ALMONDS | 4

(VE)

BEEF FAT SALTED POPCORN | 5



LIVENERS

CAMPARI SPRITZ | 8.5

Campari, Prosecco, soda, orange

MARTINI FIZZ | 8.5

Gin, Dry Vermouth, Soda, lemon

POMEGRANATE COLLINS | 8.5

Gin, pomegranate, lemon, soda, sugar

FINO & SODA | 8.5

Fino Sherry, Soda, Lemon, Orange Bitters

SMALL PLATES

Perfect as a starter or order 2-3 dishes per person to share tapas style

ROASTED IBERICO CHORIZO | 9.5

Basque cider & local honey glaze

SAUTEED PADRON PEPPERS | 9.5

Confit garlic mayo (V or VEO)

WILD MUSHROOM & TWINEHAM GRANGE CROQUETTE | 12

Horseradish mayo (V)

JOSPER ROASTED DIVER CAUGHT SCALLOPS | 14.5

Basque style tximitxurri sauce, Cantabrian anchovy crumb

TODAY'S SMALL PLATE SPECIAL | POA

(see the specials board)

LARGE PLATES

SUNDAY FISH SPECIAL | POA

(see the specials board)

LONG MAN BLONDE ALE BATTERED LOCAL FISH OF THE DAY | 24

Hand cut triple cooked chips, confit garlic mayo

ROASTS

DRY AGED SIRLOIN OF SCOTCH BEEF | 26

FREE RANGE SUPREME OF ARLINGTON CHICKEN | 25

SUSSEX FREE RANGE BELLY OF ARLINGTON PORK | 25

ORGANIC SALT MARSH LEG OF LAMB | 26

GRAND CRU ROAST | 29

A slice of each meat & a little extra of everything else

NUT ROAST | 20

Veggie stuffing (V or VEO)

SHARING ROASTED DRY AGED SUSSEX RED CATTLE TOMAHAWK | £10.5 PER 100G 1kg (limited availability)

All roasts served with roast potatoes, pig in blanket, stuffing, Yorkshire pudding, vegetables & extra gravy

SIDES

ROSEMARY SALTED FRIES | 5 (VE)

LOBSTER MAC & CHEESE | 14

(limited availability)

CREAMED SPINACH | 8 (V)

TRUFFLE CAULIFLOWER CHEESE | 9/11 (V)

DIRTY CAULIFLOWER CHEESE | 9/11 (V)

Pancetta

EXTRA POTATOES | 4.5 (VE)

BUTTERED GREENS | 8 (V or VEO)