



MENU

LUNCH *Special*

Monday - Friday

Two Courses £9.95 *Items marked with**

Three Courses £12.95 *Items marked with**

To Nibble

Please advise a member of staff if in a hurry

Marinated olives V £2.95

Artisan rustic breads V £4.95
with a herb butter, olive oil, balsamic vinegar and olives

To Share

Fisherman's platter £14.95
Smoked salmon, Sechuan pepper squid, prawn satay, mackerel pate, slaw and bread

Meat platter £14.95
Local cured ham, salami, mortadella, Alejandro Chorizo with homemade spicy tomato chutney & crusty bread

Box baked camembert V £10.95
stuffed with hazelnuts and apricots served with toasted focaccia

Veggie mezze V £14.95
imam bayildi, tzatziki, harissa houmous and falafel with selection of breads

Starters

Soup of the day *with artisan rustic bread and butter** £4.95

Salt and Sechuan pepper squid *with aioli** £5.95

Chicken liver parfait *with crostini and local chutney** £5.95

Sandwiches and Salads

Also see specials board

PANINIS £4.75

Tuna melt

Tomato & mozzarella *with pesto* V

Ham and cheese

SANDWICHES *(gluten free toast available)* £6.95

served with salad and fries, choose sweet potato fries for 75p extra

Egg mayo *classic mix with mustard cress on granary*

Vintage tangy cheddar, *with fruit chutney on white*

Smoked salmon *and cream cheese*

Sweet potato & falafel *with flat bread, houmous and salad* V

Coronation chicken *mild curry dressing with apricots and sultanas on brown*

HOUSE SALADS *Your Choice all* £9.95

Warmed goats cheese, *roasted butternut squash and pesto* V

Salmon Nicoise *with eggs, olives and a lemony dill mayonnaise*

Chicken Caesar *with warm marinated chicken, bacon, romaine lettuce, croutons and the classic dressing*

Wholefood salad *roasted squash, red pepper, bulgar wheat, red quinoa and toasted seeds with a ginger, lime and tamari dressing** V £7.95

Add chicken £3.00 / Salmon £3.00 / Goats Cheese £2.00 / Halloumi £2.25

Vegetarian V

For our

Daily Specials

See specials board

Mains

Steak burger £9.95

Beef tomato, relish, slaw and fries.

Add streaky bacon £1.50 / add Sussex Charmer cheese £1.50

Veggie burger V £9.95

Halloumi, field mushroom, beef tomato, relish, slaw and fries

Lime & coriander chicken skewers* £7.95

with house salad served with fries

Homemade quiche served with seasonal salad leaves and slaw £6.95

Deep filled potato skins £6.95

with local bacon, cheese topping, salad and sour cream.

House fishcakes * £9.95

on seasonal salad leaves with a dill mayonnaise and slaw

Sides

Trio of fries; Roman, sweet potato and cowboy fries V £5.95

Fries V £2.95

Sweet potato fries V £3.95

Salad bowl V £2.95

Afternoon

2pm to 5pm

Scone with butter and jam £2.40

Scone with butter, jam and clotted cream £3.50

PALM COURT CREAM TEA £5.50

Scone with jam, clotted cream and pot of tea

AFTERNOON TEA £10.95 per person

Served on a traditional tea stand, selection of finger sandwiches, warmed scones with clotted cream, jam and a selection of cakes with a pot of tea

DELUXE AFTERNOON TEA £19.95 per person

(advance booking only-48 hours notice)

A selection of hot savouries, finger sandwiches, warmed scones with clotted cream, jam and handmade individual sweet pastries all served on a traditional tea stand including a glass of prosecco.

Food Allergies & Intolerances:

*Before ordering please speak to our staff about your requirements.
Gluten free menu available.*

Vegetarian V

Drinks Menu

WINE

175ML CARAFE BOTTLE
250ML 75CL

WHITE

House wine - Les Boules £4.25 £5.75 £16.50
Vermentino & Sauvignon Blanc blend with floral & citrus notes, unpretentious & easy-drinking.

Pinot Grigio £4.35 £5.95 £17.50
Fresh, fruity and dry with nice weight & a hint of spice & lemon on the finish.

Oveja Negra Chardonnay/Viognier - £4.50 £6.25 £18.50
Wine maker's Selection 2013/2014 (Chile). A light, aromatic wine with tropical fruits, balanced by a touch of apricot, citrus & a hint of green apple.

Secret Coast Sauvignon Blanc 2014 £4.75 £6.75 £19.95
Fresh and well-rounded with flavours of gooseberry and citrus, a mineral complexity & lingering finish.

ROSE

House wine - Les Boules £4.25 £5.75 £16.50
Flavours of soft red fruits, rounded with fine acidity.

Sacchetto Pinot Grigio Blush 2014 (Italy) £4.35 £5.95 £17.50
A perfectly delicious, fresh and fruity blush with a delicate flavour and an off-dry finish.

RED

House wine - Les Boules £4.25 £5.75 £16.50
Syrah & Grenache blend a sturdy blackcurrant scented 'joie de vivre' wine.

The Black Shiraz - Metal Label 2013 (Australia) £4.95 £6.25 £19.50
Ripe plums, black cherries and vanilla on the nose, flavours of intense berry and rich fruit cake character with layers of coffee & toasty oak.

Dona Paula Estate Malbec 2013 (Argentina) £19.95
Aromas of black fruits, violets & spices, soft tannins & persistent finish. A multi gold medal award winning wine.

Ondarra Rioja Reserva 2009 (Spain) £21.95
A smooth, deep Rioja with elegant aromas where spicy earthy notes and liquorice dominate. Bursting with ripe black fruit and well integrated tannins, this is one to sit back with and savour.

SPARKLING

GLASS BOTTLE
125ML 75CL

Fili Prosecco NV (Italy) £4.95 £19.50
Delightfully dry, fresh & lively with a depth of fruit that is both rounded & zesty.

Sacchetto Pino Blush Spumante NV (Italy) £19.50
Off dry, lightly sparkling with a floral & fruity bouquet and a lingering finish.

Champagne - Moutard Grande Cuvee` £29.95
Full-bodied & satisfying, aged for at least 3 years. It has a finely developed nose with fragrances of butter, almond & brioche.

PLEASE NOTE DUE TO LICENSING CONDITIONS ALCOHOL CAN ONLY BE SERVED WITH FOOD

WINE IS ALSO AVAILABLE AS A 125ML MEASURE