

caper & berry

Marinated Olives **Ve Gf** | **£3**

Catalan Style Smoked Almonds **Ve Gf** | **£3**

Triple Cheese Straws **V** | **£3**

SHARING BOARDS

Spanish: Shaved Serrano Ham, Manchego, Balsamic Onions, Marinated Artichokes, Sun Blush Tomatoes, Truffle Honey and Focaccia Bread **Gf** | **£16 for two diners**

Fish: Smoked Salmon Mousse, Mackerel Pate, Atlantic Prawns in Tarragon Mayo, Preserved Lemon Oil, Pickled Cucumber, Celeriac Rémoulade and Watercress **Gf** | **£16 for two diners**

STARTERS AND SMALL PLATES

Butternut Squash Arancini with Basil Aioli and Shaved Italian Hard Cheese **V** | **£6**

Smoked Haddock Fishcakes with Pickled Cucumber and Curried Mayonnaise | **£6**

Salt and Pepper Squid with our Sweet Chilli Sauce and Asian Slaw **Gf** | **£7**

Sage and Onion Scotch Egg with our Burnt Onion Mayonnaise, Beetroot Slaw and Watercress **V** | **£8**

MAIN COURSES

Chicken, Pea and Pancetta: Breast of Chicken with New Potato and Herb Crush and a Pea, Pancetta and Tarragon Sauce **Gf** | **£14**

Sausage and Mash: Excellent Butcher's Sausages, Decadent Mashed Potato and Red Onion Gravy | **£12**

Autumn Vegetable and Truffle Pie: In Pastry with Seasonal Vegetables and New Potatoes **Ve** | **£12**

DESSERTS

Sticky Toffee Pudding with Cinnamon and Toffee Ice Cream and Muscovado Sauce **V** | **£7**

Blackberry Posset, Spiced Apple Compote, Vanilla Cream and Almond Crumble **V Gf** | **£7**

British Cheese: Brighton Blue, Tunworth Soft and Barber's Cheddar with Biscuits, Celery, Grapes, Quince Jam and Fresh Fig **V** | **£12.50**

V = Vegetarian | Ve = Vegan | Gf = Can be made Gluten Free by Request