

BRUNCH MENU SERVED

10AM – 12 EVERY DAY

PISTACHIO & PASSION FRUIT GRANOLA
WITH NATURAL YOGURT & BERRY COMPOTE (V) £4.5

SEASONAL FRUIT PLATE WITH MIXED BERRIES (VE)(GF) £6

POACHED HENS EGGS
WITH AVOCADO & SPINACH ON TOASTED BLOOMER (V) £8

EGGS ROYALE
SMOKED SALMON, POACHED HENS EGGS, WARM HOLLANDAISE SAUCE ON A TOASTED ENGLISH
MUFFIN £8

EGGS BENEDICT
SLICED HAM, POACHED HENS EGGS, WARM HOLLANDAISE SAUCE ON A TOASTED ENGLISH MUFFIN £8

SMOKED SALMON
WITH SCRAMBLED HEN'S EGGS (GF) £7.5

SAUSAGE OR BACON ROLL IN BRIOCHE BUN £5

PANCAKE STACK PANCAKE STACK (3) WITH CRISPY BACON AND MAPLE SYRUP OR MIXED BERRIES AND
THICK CREAM (V) £7.5

GLASS OF MIMOSA £8

GLASS OF CHAMPAGNE £8

ALL OUR EGGS ARE LOCAL SUSSEX FREE RANGE

MAIN MENU

FRESHLY COOKED AND SERVED FROM MIDDAY, LAST ORDERS AT 9PM EVERY DAY

NIBBLES

MINI CHORIZO & HALLOUMI SKEWERS (GF) £4

MANCHEGO CHEESE & CROUTONS £4

MARINATED OLIVES (V)(GF) £4

BREAD (V) £2

APPETISING STARTERS

SALT & PEPPER CALAMARI
SMOKED CHILLI MAYONNAISE £8

SAUTEED KING PRAWN TAILS
CHILLI, GARLIC, LEMON £8

SMOKED SALMON
HORSERADISH CRÈME FRAÎCE £8

PAN-FRIED FILLET STEAK STRIPS
TERIYAKI, SESAME & GINGER (GF) £9

PORK & APRICOT TERRINE £7

HOMEMADE SEASONAL SOUP OF THE DAY
WITH CRUSTY BREAD £7

PEPPERED SMOKED MACKEREL
CELERIAC REMOULADE, PICKLED CUCUMBER £7

CRAB TIAN
PINEAPPLE SALSA, CITRUS DRESSING £8

HOT SMOKED CHICKEN & BACON SALAD £8

WILD MUSHROOM ARANCINI BALLS
MINT YOGURT DRESSING (V) £7

AVOCADO TOASTED PINE NUT SALAD
PARSNIP CRISPS HONEY DRESSING (VE) £7

HARISSA SPICED AUBERGINE & QUINOA SALAD (VE) £8

MEZE PLATTER
PASTRAMI, SALAMI, PARMA HAM, HUMMUS, ROASTED PEPPERS, GUACAMOLE, OLIVES, WITH WARM
TORTILLA BREAD AND DIPPING OIL
£15 FOR ONE £24 FOR SHARING

VEGETARIAN MEZE PLATTER
FETA, MOZZERELLA, MANCHEGO, ROASTED PEPPERS, HUMMUS, GUACAMOLE, OLIVES, WITH WARM
TORTILLA BREAD AND DIPPING OIL
£12 FOR ONE £20 FOR SHARING

DELECTABLE MAIN COURSES

MEAT LOVERS

THICK CUT PORK CHOP
SAGE & THYME BUTTER, COLCANNON MASHED POTATOES £17

CHARGRILLED LAMB CUTLETS
CREAMED POTATOES £18

CHICKEN & MUSHROOM PIE
CREAMY TARRAGON SAUCE, HERB CRUST, MINTED NEW POTATOES £17

PAN-FRIED VEAL ESCALOPE
WILD MUSHROOM CREAM SAUCE, CRUSHED NEW POTATOES £18

BREADCRUMBED CHICKEN ESCALOPE
TRUFFLE OIL, GARLIC ROAST POTATOES £16

PAN-FRIED CALVES' LIVER & BACON
CREAMED POTATOES, RED WINE JUS £17

CAJUN CHICKEN SKEWER
SKINNY FRIES & BISTRO SALAD (GF) £17

8OZ CHARGRILLED SIRLOIN STEAK
THICK CUT CHIPS, PEPPERCORN SAUCE £24

8OZ GOURMET STEAK BURGER
CHEESE, BACON, TOMATO, GHERKIN, ONION RELISH, SKINNY FRIES AND BISTRO SALAD £16

HOT STEAK STONE – COOKED BY YOU
LOCALLY FARMED 8OZ FILLET STEAK ON A HOT LAVA ROCK WITH SKINNY FRIES AND BISTRO SALAD (GF)
£25

FRUITS DE MER

FRESH FISH

COODEN FISH AND CHIPS
COD/HADDOCK IN TEMPURA BATTER WITH MUSHY PEAS £16

DEEP FRIED BREADED SCAMPI TAILS
THICK CUT CHIPS, TARTARE SAUCE £15

WHOLE GRILLED DOVER SOLE
BLACK BUTTER (GF) £28

WHOLE SEA BREAM
STUFFED WITH FRESH HERBS, GARLIC ROAST POTATOES £18

GRILLED MACKEREL FILLET
CHORIZO, OLIVE, TOMATO SALSA £17

COLD DRESSED LOBSTER
FRIES & SALAD
HALF £20 | WHOLE £35

SMOKED HADDOCK & WATERCRESS FISHCAKE
HERBY CRÈME FRAÎCE £16

OVEN BAKED PINK PEPPERCORN PARMESAN CRUSTED SALMON FILLET
CRUSHED NEW POTATOES £17

GRILLED SWORDFISH
BOMBAY POTATOES
CORRIANDER YOGURT DRIZZLE £17

COCONUT FISH & PRAWN CURRY
FRAGRANT RICE £17

SEA BASS FILLETS & KING PRAWN TAILS
MINTED NEW POTATOES AND HOLLANDAISE SAUCE £17

VEGETARIAN DELIGHTS

FALAFEL & SPINACH BURGER
TOMATO, LETTUCE, SMASHED AVOCADO IN A TOASTED SEEDED BUN
SWEET POTATO FRIES & SALAD (VE) £16

VIETNAMESE VEGETABLE CURRY
PILAU RICE (VE) £16

AUBERGINE, CHICK PEA MOUSSAKA (V)(GF) £16

VEGETABLE TAGINE
APRICOT & SULTANA COUS COUS (VE) £16

ROAST CAULIFLOWER & THREE BEAN CHILLI
FRAGRANT RICE (VE) £15

LEEK FONDUE TART
WITH MUSTARD SEEDS, GARLIC ROAST POTATOES (V) £15

REFRESHING SALADS

QUINOA, BROCCOLI, GREEN BEAN SALAD
MINT DRESSING (VE) £15

CHARGRILLED HALLOUMI
ROASTED VEGETABLE SALAD (V)(GF) £15

GREEK SALAD
FETA CHEESE, OLIVES, OREGANO, BALSAMIC DRESSING (V)(GF) £15

CHARGRILLED CHICKEN CAESAR SALAD
CROUTONS, ANCHOVIES AND PARMESAN CHEESE £15

BLACK & BLUE SALAD
FILLET STEAK STRIPS, BLUE CHEESE, WALNUTS, BALSAMIC DRESSING (GF) £16

DELICIOUS SIDES

MINTED NEW POTATOES (VE)(GF)

BUTTERY CREAMED POTATOES (V)(GF)

SKINNY FRIES (V)(GF)

THICK CUT CHIPS (V)(GF)

GARLIC ROAST POTATOES (V)

SWEET POTATO FRIES (VE)

TEMPURA COATED ONION RINGS (V)

SPINACH

AND TOASTED PINE NUTS (V)(GF)

CHARGRILLED ASPARAGUS

HOLLANDAISE (V)(GF)

BROCCOLI & FINE GREEN BEANS (V)(GF)

BABY CARROTS

CHIVE BUTTER (V)(GF)

BISTRO SALAD

HONEY & MUSTARD DRESSING (V)(GF)

CAESAR SALAD

CROUTONS, ANCHOVIES AND PARMESAN CHEESE

ALL AT £4

SUCCULENT SUNDAY ROASTS

SERVED EVERY SUNDAY FROM 12 NOON WITH LAST ORDERS AT 4PM

ROAST BEEF AND ONE OTHER ROASTING JOINT ARE ALWAYS ON THE MENU AS IS OUR TASTY
VEGETARIAN NUT ROAST

ENJOY AN APPETISING STARTER AND SCRUMPTIOUS DESSERT TOO!

2 COURSE £24 | 3 COURSES £29

SENSATIONAL SANDWICHES

WITH CRUSHED POTATO SALAD

SMASHED AVOCADO AND ROASTED VEGETABLES

TOASTED CIABATTA (VE) £9

GRILLED HALLOUMI

LETTUCE, TOMATO, PESTO, TOASTED CIABATTA (V) £9

OPEN CRAB CIABATTA

SMOKED SALMON, CRUSHED AVOCADO & SEAFOOD SAUCE £10

NEW YORKER

PASTRAMI, BACON, CHORIZO, MOZZARELLA, TOMATO, TOASTED CIABATTA £10

TOASTED CLASSIC CLUB TRIPLE

CHICKEN, BACON, EGG, TOMATO, MAYONNAISE £11

SCRUMPTIOUS DESSERTS

MADAGASCAN VANILLA BAKED CHEESECAKE

BERRY COMPOTE (V)

CHOCOLATE ORANGE TORTE (VE)(GF)

ICED PISTACHIO NUT PARFAIT

COFFEE CREAM (V)(GF)

SICILIAN LEMON POT (V)(GF)

CARAMALISED PEAR & GINGER UPSIDE-DOWN CAKE

CLOTTED CREAM (V)

SPICED APPLE & APRICOT CRUMBLE

VANILLA CUSTARD (V)

SALTED CARAMEL BROWNIE (V)

ALL AT £7.5

CHEESE & BISCUITS

CHEDDAR, STILTON, BRIE £9 – ENJOY WITH PORT FROM £3.7

DESSERT WINE

MUSCAT BEAUMES DE VENISE

375ml £16.5

SUPREME SUNDAES

CHOCOLATE FUDGE SUNDAE

CHOCOLATE & VANILLA ICE CREAM, CHOCOLATE FUDGE PIECES, WHIPPED CREAM, FLAKED ALMONDS & CHOCOLATE FLAKE £8

STRAWBERRY MERINGUE SUNDAE

STRAWBERRY ICE CREAM, CURSHED MERINGUE, FRESH STRAWBERRIES, WHIPPED CREAM, FLAKED ALMONDS, & CHOCOLATE FLAKE £8

CANDY FLOSS SUNDAE

VANILLA & POPCORN ICE CREAM, TOFFEE POPCORN, BUTTERSCOTCH SAUCE, CANDY FLOSS £8.5

SELECTION OF ICE CREAMS AND SORBETS

(3 SCOOPS) £6

AFTERNOON TEA

SERVED ON A TIERED CAKE STAND

SERVED 3PM – 5PM DAILY – 4PM – 5PM SUNDAY

A SELECTION OF FINGER SANDWICHES AND HOMEMADE CAKES

THINLY SLICED CUCUMBER

CREAM CHEESE (V)

SCOTTISH OAK SMOKED SALMON

CORONATION CHICKEN

A POT OF FRESHLY BREWED TEA OR COFFEE

WARM FRUIT SCONES

WITH UNSALTED BUTTER, CORNISH CLOTTD CREAM & FRUIT PRESERVE

£20 PER PERSON