



Small plates & tapas selection

Most tapas are served with grilled pitta bread (GFO)

- **Cream of cauliflower soup**, thyme & brie crouton, crusty baguette (v) £8.50
- **Mixed olives** (Vg) (GF) (DF) £5.75
- **Tzatziki** – yoghurt, garlic & cucumber dip (v) (GF) £7
- **Taramosalata** - cod roe dip (GF) £7
- **Prawn cocktail** (GF) (DF) £9
- **Green salad** (Vg) (GF) (DF) £5.75
- **Dolmades** – stuffed vine leaves & tzatziki (VgO) (GF) £7.50
- **Charcuterie**, selection of cured meats, (GFO) (DF) £9.95
- **Artichokes & roasted red peppers** (Vg) (GF) (DF) £8
- **Sun blushed tomatoes**, olives, feta & anchovies (GF) £7.50
- **Garlic baguette** (v) £5
- **Garlic baguette & cheese** (v) £5.50
- **Extra bread** – Greek pitta, baguette or gluten free bread (Vg) (DF) £3.50

Roasts

Topside of beef, red wine gravy (GFO) £21.50

Leg of lamb, minted gravy (GFO) £21.50

Pork belly, roasted in apple & fennel (GFO) £19.50

Beetroot, feta & spinach en croute, vegetable gravy (v) £18.50

Children's roast £12 – all the above available

All roasts served with roasted potatoes, seasonal vegetables & a Yorkshire pudding.

Other mains

Portobello mushroom, topped with goats cheese, tomato & tarragon chutney, served with a rocket & sundried tomato salad (v) (VgO) (GF) (DF) £17.50

Cherry tomato, chilli & garlic linguini, topped with parmesan (v) (VgO) (GFO) £17.50

Indian spiced halloumi burger, mango chutney, spinach & tzatziki, with skinny fries (v) (GFO) £18.50

Battered cod loin, chunky chips, garden peas & tartare sauce (GF) (DF) £18.50

Homecooked honey roasted ham, fried eggs, chunky chips & salad (GF) (DF) £17

Pan seared lambs liver, crispy streaky bacon, creamy mash, seasonal vegetables & onion gravy (GF) £18.50

We do not charge for service. All tips, gratefully received, are shared equally between staff.

V: Vegetarian - Vg: Vegan - VgO: Vegan option available - GF: Gluten free - GFO: Gluten free option – DF: Dairy free
Please inform us of any allergies

Our food is cooked to order with fresh ingredients, please be patient at busy times
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Homemade desserts £9

Sticky toffee pudding, toffee sauce, double cream (v) (GF)

Berry Eton mess (v) (GF)

Apple pie, double cream (v)

Chocolate brownie, vanilla ice cream (v) (GF)

Cheese board: Dorset Coastal Cheddar, Stilton blue, brie, quince jelly & crackers (v) £12.50

Local Sussex ice cream £3 a scoop

Eridge Dairy: Vanilla (v) (GF), Taste of Eridge (cream flavour) (v) (GF), chocolate (v) (GF), strawberry (v) (GF); honeycomb (v) (GF); salted caramel (v) (GF)

Downsview Farm: Vanilla oat milk (Vg); chocolate oat milk (Vg); wild berry oat milk (Vg)

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