



**WHEN OUTSIDE:
PLEASE NOTE YOUR TABLE NUMBER ON THE PLANTPOT BEFORE
ORDERING FOOD.**

Small bites & tapas selection

All tapas are served with grilled pitta bread

Nocellara olives (Vg) £4.50	Saucisson, cornichon & capers £6.50
Kalamata olives (Vg) £4.50	Green salad (Vg) (GF) £5
Mixed olives (Vg) £4.50	Greek Salad (v) £6.50
Tzatziki – yoghurt, garlic & cucumber dip (v) £5	Sun blushed tomatoes, olives, feta & anchovies £6.50
Taramasalata - cod roe dip £5	Anchovies, marinated (v) £6.50
Homemade houmous (Vg) £6.50	Prawn cocktail £8
Artichokes & roasted red peppers (Vg) £6.50	Cous Cous, Mediterranean (Vg) £4.50
Home smoked Manchego cheese wrapped in Serrano £8.50	Paprika skinny fries (Vg) (GF) £4

Roasts

Topside of beef, roasted with black pepper & rosemary (GFO) £19.50

Pork belly, apple & fennel gravy (GFO) £19

Pan roasted lamb chops, cranberry stuffing & lightly minted gravy (GFO) £19.50

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

**Roasted portobello mushroom & fennel panko gratin, served
with herb roast potatoes, seasonal vegetables, light white wine gravy (Vg) (GF) £18.50**

Children's roast £11 – all the above available

V: Vegetarian - Vg: Vegan - VgO: Vegan option available - GF: Gluten free - GFO: Gluten free option

Please inform us of any allergies

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

Other mains

Mixed bean & giant cous cous salad, in a lemon & mint dressing, topped with green beans & shallots (Vg) add feta (v) £16

Tuna niçoise, grilled yellow fin tuna, spinach & rocket salad, mange tout, olives, marinated anchovies, capers, sun blushed tomatoes, new potatoes & a boiled egg (GF) £18

Caesar salad, chargrilled chicken breast, anchovies, crispy Romaine lettuce, Caesar dressing, parmesan shavings & garlic croutons (GFO) £18

Pan seared lambs liver, crispy bacon, wholegrain mustard mash, seasonal vegetables & onion gravy (GF) £17

Chicken schnitzel, garlic & parsley butter, green salad, lemon & chilli sauteed potatoes £18

Homecooked honey roasted ham, fried eggs, chunky chips & salad (GF) £16.50

Beef burger, back bacon, Monterey Jack cheese, crispy lettuce, tomato, red onion, coleslaw, skinny fries (GFO) £17.50

Desserts £8.50

Chocolate, Amaretto & salted caramel mousse (v)

Mango & passionfruit cheesecake, lemon sorbet (v)

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

Strawberry & berries Eton mess (v)

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

Banoffee pie, cappuccino cream (v)

Apple & cinnamon crumble, custard (v)

Cheese board: Home smoked Cheddar, Blue Stilton, French brie, quince jelly & crackers (v) £11

Downsview Farm Sussex ice cream £3 a scoop

Vanilla (v) (VgO), chocolate (v) (VgO), strawberry (v), Stollen (v), honeycomb (v)
Wild berry ice cream (Vg); lemon sorbet (Vg), blackberry sorbet (Vg)

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