

# Menu



## STARTERS

- Watercress & Potato Soup  
*Gribiche*
- New Season Asparagus Quiche  
*Smoked Haddock*
- Beef Tartar  
*Mushroom Ketchup, Sourdough*
- Jersey Royal & Goat's Cheese Terrine  
*BBQ Gem Lettuce, Salsa Rosso*
- Cured Monkfish  
*Aioli, Saffron, Confit Lemon, Pine Kernel*

## MAINS

- South Downs Lamb  
*Charred Aubergine, Tomato Bois Boudran & Olive*
- Cod Fillet  
*Brown Crab, Asparagus & Artichoke Salad*
- Black Bream Fillet  
*Fresh Peas, Bacon, Lettuce & Samphire*
- Lyonnais Puff Pastry Pie  
*Mayfield Swiss, Broccoli*
- Beer Battered Hake  
*Skin-on Chips, Crushed Peas, Tartare*

## SIDES

- Skin-on Chips
- Heritage Tomato Salad

## SANDWICHES AND SALADS

- £6 Asparagus Quiche £12  
*Smoked Haddock, Asparagus & Artichoke Salad*
- £8 Polenta Chicken & Heritage Tomato Salad £12
- Battered Cod Cheek Sandwich £9  
*Tartare*
- Dressed Crab & Brown Shrimp Salad £12  
*Apple & Cucumber, Paprika*
- £7 Salt Beef Reuben's Sandwich £9  
*Cheddar, Sauerkraut*

## CHARCOAL GRILL

- £17 Barbecued Organic Beef sourced from Goodwood and Knepp Castle  
*served with Tomato, Mushroom, Onion Rings and Skin-on Chips.*
- £18 Fillet 8oz £30
- Rib-Eye 8oz £28
- £18 Bavette Steak 8oz £18  
*Choose Peppercorn Sauce or Tarragon & Shallot Butter*
- £16 House Burger £16  
*Braised Shin, Blue Cheese, Brioche Bun, Skin on Chips*
- £16 Classic Burger £16  
*Cheddar, Bacon Jam, Brioche Bun, Skin on Chips*

- £4 House Salad £3
- £4 Our Caramelised Onion & Ale Bread for Two £3

Traditional Roasts with all the trimmings served on Sunday from £18  
Please ask to see our Children's Menu.

## DESSERTS

- Lemon Meringue Cheesecake  
*Fennel*
- Sticky Toffee Pudding  
*Brandy Snap, Banana*
- Blackcurrant 'Top Hat' Pudding  
*Tarragon*
- Vanilla Crème Brûlée  
*Cinnamon, Apple*
- Homemade Ice Cream and Sorbet – Two Scoops  
*Vanilla Bean, Milk Chocolate, Salted Caramel,  
Mango Sorbet, Passion Fruit Sorbet*

## CHEESE

- £9 Three or Five British Cheeses from the following selection £9 or £12
- Isle of Wight Blue
- £8 *Queen Bower Dairy. Soft, blue veined cheese. Pasteurised with a natural rind.*
- Barkham Blue
- £7 *Two Hoots Dairy, Hampshire. Rich blue taste, smooth buttery texture.*
- Charlton
- £8 *Home Farm, Goodwood. Creamy, firm textured farmhouse cheese.*
- Katherine
- £6 *White Lake. Unpasteurised Goats cheese washed in Somerset Cider Brandy,  
soft texture, strong flavour.*
- Bath Soft
- Bath. Originating from early 1800's recipe. Creamy, soft, full flavoured.*

## BREAKFAST

- Full English £10  
*Smoked Bacon, Free Range Egg, Black Pudding,  
Chipolata, Field Mushroom, Grilled Tomato, Toast*
- Leek & Potato Rosti, Poached Hen's Egg
- Omelette
- Baked Egg, Chorizo, Tomato, Spinach
- Drop Scones, Blueberries, Maple Syrup
- Scottish Porridge Oats, Honey
- Granola, Natural Yoghurt, Honey
- Sourdough Toast with Tiptree Marmalade and Fruit Jams
- Warm Croissant with Unsalted Butter £3  
*Choose Fruit Jams or Chocolate & Hazelnut*

## TERRACE REFRESHERS

- £10 Pimm's No 1 cup Glass £4.50 / Jug £16  
*Strawberries, Cucumber*
- Prosecco Cocktails £7.50
- £8 *Peach Bellini*
- £8 *Mimosa*
- £7 *Raspberry Royale*
- Bloody Mary £8.50  
*Chapel Down Vodka (50ml), Big Tom, Sherry*
- £6 Coldharbour English Sparkling (125ml) £9.50
- £3 The White Horse Iced Tea (non-alcoholic) £4

A discretionary service charge of 10% will be added to your final bill and is received by all staff.  
Please talk to us about allergens or dietary requirements. Prices include VAT.