

DESSERT

Apple & Pear Soufflé, Stem Ginger	£8
Lemon Posset, Raspberry & Meringue	£7
Chocolate Mousse, Blackberry, Hazelnuts	£7
Homemade Ice Cream and Sorbet – Two Scoops	£6
<i>Vanilla Bean, Espresso, Stem Ginger</i>	
<i>Raspberry Sorbet, Blackberry Sorbet</i>	

CHEESE

Three £9, Five £12

Isle of Wight Blue

*Queen Bower Dairy. Soft, blue veined cheese.
Pasteurised with natural rind.*

Barkham Blue

*Two Hoots Dairy, Hampshire. Rich blue taste,
smooth buttery texture.*

Charlton

*Home Farm, Goodwood. Creamy, firm textured
farmhouse cheese.*

Katherine

*White Lake, Somerset. 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.*

OUR SUPPLIERS

We pride ourselves on buying great quality ingredients from local suppliers; who themselves produce or source food from the land, sea and skies of Sussex.

Brighton & Newhaven Fish have a small fleet of day boats running out of Shoreham and Brighton harbours and we've named those hardy little vessels throughout our menu.

Our Beef is sourced from the free roaming herds of old English Longhorns at **Knepp Castle** or the russet red Sussex herd of **Goodwood Estate**. Occasionally we'll have beautiful cheese from the same cattle; grazing on the prime grassland around Goodwood Home Farm.

Garlic Wood Farm of Shipley, West Sussex, provides us with free-range Gloucester Old Spot Pork and other quality meats; Jack & Jessica Smallman of **South Downs Venison & Game** provide first class wild meats; whilst Charlie & Sarah of **Southview Farm** own one of the few dairy farms in West Sussex still processing milk from its own herd. Year round we receive free range eggs from Nick at **Hallgate Farm** and seasonally, local Asparagus too.

Even our tomatoes have a little heritage; being grown by **Nutbourne Nursery** who have specialised in insecticide free vine tomatoes, since 1979.

A DISCRETIONARY SERVICE CHARGE OF 10% IS ADDED TO YOUR BILL AND RECEIVED BY ALL STAFF WITH THANKS.

PLEASE LET US KNOW ABOUT ALLERGENS OR DIETARY REQUIREMENTS.

STARTERS

Spiced Carrot Soup, Apple & Courgette	£6
Beef Tartare, Tomato & Anchovy Ketchup	£8
Cured Chalk Stream Trout, Mushroom & Tarragon	£8
Roast Butternut Squash & Chicory Salad	£7
<i>Walnut, Orange & Goat's Cheese</i>	
Mussels, Fregula, Red Pepper & Basil Pesto	£7

LIGHT LUNCHES

Bavette Steak Sandwich, Red Onion Jam	£10
Smoked Salmon, Shallots, Capers and Rye Croutons	£8/£12
Cured Ham, Pear, Walnut & Roquefort Salad	£8/£12
Pastrami, Gherkin & Mayfield Swiss Toasted Sandwich	£12

SIDES

House Salad	£3
Skin-on Chips	£4
Buttered Green Vegetables	£4
Our Caramelised Onion & Ale Bread for Two	£3

MAINS

Barbary Duck Breast	£20
<i>Savoy Cabbage, Celeriac, Plum Chutney</i>	
Roasted Skate Wing - <i>Brejon</i>	£18
<i>Sweet Potato, Mushrooms & Chorizo</i>	
Whole Lemon Sole - <i>Imogen Leigh</i>	£19
<i>Ratte Potatoes, Kale, Anchovy & Hazelnut</i>	
Wild Mushroom Risotto	£16
<i>Hen's Egg, Parsley</i>	
Beer Battered Hake - Libby Lou	£16
<i>Skin-on Chips, Crushed Peas, Tartare</i>	

FROM THE CHARCOAL GRILL

Marinated Pork Chop 100z	£19
Fillet 8oz	£30
Bavette 8oz	£18
<i>Skin-on Chips, Slaw, Confit Tomato, Roasted Onions</i>	
<i>Choose a Peppercorn Sauce or Tarragon & Shallot Butter</i>	
House Burger	£16
<i>Braised Shin, Sussex Blue, Brioche Bun, Skin on Chips</i>	
Classic Burger	£16
<i>Cheddar, Bacon Jam, Dill Pickle, Brioche Bun, Skin on Chips</i>	