

Lunch & Dinner

12pm to 2pm, 6.30pm to 9pm

STARTERS

Broccoli & Wild Garlic Soup, Walnut Pesto	£7
Chicken Liver Parfait, Saffron & Pear Chutney, Toasted Brioche	£8
Cured Salmon, Pickled Cucumber, Cream Cheese, Mustard, Dill	£9
Cauliflower Fritters, Romanesco, Raisins, Almonds	£7
Confit Baby Artichoke & Serrano Ham Salad, Fresh Peas, Roasted Garlic Dressing	£8

MAINS

Spiced Skate Wing— <i>Brejon, Shoreham Harbour</i>	£19
<i>Samphire, Roasted Cauliflower & Potato, Potted Brown Shrimp Butter</i>	
Stout Braised Beef & Stilton Puff Pastry Pie	£18
<i>Creamed Potato, Buttered Vegetables</i>	
Beer Battered Hake – <i>Libby Lou, Brighton Marina</i>	£17
<i>Skin-on-Chips, Crushed Peas, Tartare</i>	
Watercress Primavera Risotto, Crisp Hen's Egg	£16

FROM THE CHARCOAL GRILL

Free-range Chicken Breast, Smoked Bacon Rub	£17
Cumin & Paprika rubbed Pork Chop 100z	£19
<i>both with Charred Gem Lettuce, Kimchi Slaw, Onion Rings and Skin-on-Chips</i>	
Shorthorn Bavette Steak 8oz	£18
Shorthorn Fillet Steak 8oz	£30
<i>both with Rocket & Parmesan Salad, Onion Rings, Skin-on-Chips and Peppercorn Sauce or Tarragon Butter</i>	
House Burger	£17
<i>Braised Shin, Sussex Blue, Brioche Bun, Skin on Chips</i>	
Classic Burger	£17
<i>Cheddar, Bacon Jam, Dill Pickle, Brioche Bun, Skin-on-Chips</i>	

SIDES

Green Leaf Salad, Honey & Mustard Dressing	£3/6
Tenderstem Broccoli, Chilli & Anchovy	£4
Cavolo Nero, Wild Mushroom & Hazelnut	£4
Our Caramelised Onion & Ale Sourdough for Two	£3
Skin-on Chips	£4

DESSERT

Steamed Ginger Pudding, Pineapple, Caramel	£7
Dark Chocolate Cheesecake, Mango, Passion Fruit	£7
Almond Profiterole, Vanilla Goat's Curd, Lemon	£7
Homemade Ice Cream and Sorbet – Two Scoops	£6
<i>Vanilla Bean, Stem Ginger, Salted Caramel</i>	
<i>Pear Sorbet, Lemon 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.

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

PLEASE LET US KNOW ABOUT ALLERGENS OR DIETARY REQUIREMENTS.