



WHERE LAND
MEETS SEA

SMALL PLATES

- DEEP FRIED FRESH SQUID CALAMARI,
ROAST GARLIC AIOLI
£ 7
- SMOKED KING PRAWNS, GARLIC & CHILLI,
SOURDOUGH BREAD
£ 8
- SALT & VINEGAR CHICKEN WINGS, LOCAL
HONEY, BLUE CHEESE DIP
£ 7
- OAK SMOKED SALMON & MACKEREL PATE,
TOASTS, CUCUMBER
£ 6
- GOATS CHEESE & BEETROOT TERRINE,
LOCAL LEAF SALAD, BEET POWDER (V)
£ 7
- BAKED TUNWORTH CAMEMBERT,
TOASTS, ONION MARMALADE (V)
(TO SHARE)
£ 12

RUSTIC CIABATTA ROLLS

- SMOKED BACON, SUSSEX CHARMER
CHEDDAR & ORGANIC EGG
£ 6
- FLANK STEAK, CARAMEL ONIONS,
HORSERADISH, WATERCRESS
£ 8
- ROAST VEGETABLES, HOUMOUS,
MELTED VEGAN CHEESE (VG)
£ 7
- HERB CRUMBED COD FINGERS,
TARTAR & GEM LETTUCE
£ 7
- SMOKED HAM HOCK, MAYFIELD
CHEESE, PICKLES & MUSTARD
£ 8

SIDES

- £4
- TRIPLE COOKED CHIPS
CHEESY CHIPS (ADD 50P)
MARMALADE RED CABBAGE
LOCAL TOMATO & BASIL SALAD
SAUTEED JERSEY ROYAL POTATOES
HONEY ROAST ROOT VEG
BEER BATTERED ONION RINGS

MENU

BIG PLATES

- BEER BATTERED LOCAL COD, TRIPLE COOKED
CHIPS, MUSHY PEAS, TARTAR
£ 12
- MINCED SOUTH DOWNS BEEF BURGER,
TRIPLE COOKED CHIPS, PICKLES & BRIOCHE
£ 12
- HALOUMI & ROAST BEETROOT BURGER,
TRIPLE COOKED CHIPS, PICKLES & BRIOCHE
£ 12
- CAJUN CRUMBED CHICKEN BURGER
TRIPLE COOKED CHIPS, PICKLES & BRIOCHE
£ 13
- ROAST LION OF PORK, CRUSHED JERSEY
POTATO, ASPARAGUS & WILD GARLIC
£ 15
- CHICKEN & BACON CAESAR SALAD,
TWINEHAM CHEESE, HERB CROUTONS
£ 14
- LOCAL ASPARAGUS & PARMESAN TART,
ASPARAGUS SPEARS & CRISPY
POACHED EGG (V)
£ 13
- ROAST VEGETABLE VEGAN LASAGNE, GARLIC
BREAD, LEAF SALAD (VG)
£ 14

DESSERTS

- SUMMER BERRY PUDDING, CHERRY
& RUM ICE CREAM
£ 6
- TRADITIONAL TREACLE TART,
AMARETTO ICE CREAM
£ 6
- CHOCOLATE BROWNIE,
VANILLA ICE CREAM (VG)
£ 7
- TOFFEE & HONEYCOMB CHEESECAKE,
SPICED RUM ICE CREAM
£ 7
- SELECTION OF LOCAL CHEESES,
CRISP BREADS & FRUIT JELLY
£ 9

**PLEASE ASK TO SEE OUR FULL LIST OF ALLERGENS AND CHECK THE
BLACKBOARD FOR TODAY'S SPECIALS & CHEESE & CHARCUTERIE**