



# AUTUMN MENU

FRESH - SEASONAL - LOCAL

## WHILE YOU WAIT

**Freshly baked sourdough bread** V \*\* 4.95  
beersamic and cold pressed rapeseed oil  
or Marmite butter

**Duck sausage roll** 6.50  
grain mustard and chive mayo

**Giant green olives** VE GF 3.50  
house marinade

**Proper pork crackling** GF 3.95  
cider apple sauce

**Catch of the day battered scampi** GF 5.50  
homemade tartare sauce

## STARTERS

**Homemade soup of the day** GF \*\* 5.95  
freshly baked sourdough, salted butter

**Pressed game terrine** 8.95  
with sustainable Surrey partridge and venison,  
real ale chutney, sourdough bread

**Salt beef croquette** GF 7.95  
sauerkraut, mustard mayo,  
Kingfisher Farm watercress

**John Ross hot smoked salmon** GF 8.95  
baked sourdough crumpet, poached free  
range egg, caviar, bearnaise sauce

**Cumberland scotch egg** GF 8.50  
St Ewe's free range egg, black pudding brown sauce

**Signature prawn cocktail** GF 9.50  
shredded fennel and romaine lettuce,  
cocktail sauce, crispy onions

**Broccoli and Norbury Blue cheese tart** GF V 7.50  
Kingfisher Farm watercress, pickled pear salad

**English goat's curd and roasted carrot salad** V \*\*  
spiced bulgur wheat, Secretts' baby leaves,  
pomegranate seeds  
starter 7.95 | main 14.50

## SHARING BOARDS

Perfect for grazing or as a main for one

**Best of British board** GF 19.95  
duck sausage roll, pork crackling, catch of the day  
scampi, John Ross hot smoked salmon, grain mustard  
mayo, tartare sauce, fresh sourdough bread

**Ploughman's board** GF 19.95  
pulled ham hock, warm scotch egg, Sussex charmer  
cheddar, crisp apple, real ale chutney, Secretts' baby  
leaves, fresh sourdough bread, salted butter

**Baked Camembert** V GF 15.95  
truffle scented blossom honey, fresh sourdough bread  
*additional sourdough bread 2.00*

## MAINS

**Battered haddock and chips** GF 14.95  
fresh from Brixham Market,  
homemade mushy peas, tartare sauce

**Oak smoked half Goosnargh chicken** GF 17.50  
fermented scotch bonnet mayo,  
seasoned fries, Kingfisher Farm watercress

**Venison, bacon and mushroom pie** GF 15.95  
encased in rosemary pastry, served with buttered  
mash, sautéed hispi cabbage and cavolo nero

**Mushroom bourguignon pie** V GF \*\* 15.50  
encased in shortcrust pastry, served with truffled  
mash, sautéed hispi cabbage and cavolo nero

**Dry aged belly of English pork** GF 19.50  
sage and onion potato cake, smoked butternut squash  
purée, charred hispi cabbage, caramelised onion jus

**Goan fish curry** GF 19.50  
pan-fried fillet of bream, charred chilli and garlic  
broccoli, coriander rice, green chilli and mint chutney

**Smoked haddock and cheddar fishcake** 15.50  
with Old Winchester cheddar, creamed leeks  
and grain mustard sauce, poached free  
range egg, crispy onions

**British beef burger** GF 15.50  
made with prime beef rib, Red Leicester, bacon jam,  
beef tomato, romaine lettuce, house burger sauce,  
toasted brioche bun, fries

*Double up your burger patty 4.50*

**8oz British grass fed rump cap steak** GF 25.95

**10oz British grass fed ribeye steak** GF 29.95  
chunky chips, beer braised onions,  
Kingfisher Farm watercress

*Add your choice of bearnaise sauce,  
peppercorn sauce or garlic butter 1.75*

**Smoked butternut squash risotto** V GF \*\* 14.25  
shaved Sussex charmer, semi dried  
cherry tomatoes, toasted pumpkin seeds

## A BIT ON THE SIDE

chips V GF | buttered mash V GF | fries V GF

sautéed cavolo nero and hispi cabbage V GF

Secretts' baby leaf salad V GF | rosemary braised carrots V GF

All 3.95

## GREEN PLATE POLICY

ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have any allergies or intolerances your food should be served on a green plate. **Please do not consume anything not served on a green plate.**

## DESSERTS

**Blackberry and apple crumble tart** V \*\* GF 6.75  
vanilla custard

**Sticky toffee pudding** V GF 6.75  
rum crème fraîche

**Warm chocolate brownie** V GF 6.75  
salted caramel sauce, honeycomb ice cream

**Coconut Crème brûlée** VE GF 6.50  
fresh raspberries, burnt sugar

**Amalfi lemon cheesecake** 7.50  
white chocolate shards, raspberry sorbet

**Williams pear tart tatin** V 6.50  
vanilla ice cream, dark chocolate

**Local ice cream** V GF  
2 scoops 3.95 | 3 scoops 5.25  
chocolate | vanilla | strawberry  
honeycomb | salted caramel | cherry

**Local sorbet** VE GF  
2 scoops 3.95 | 3 scoops 5.25  
lemon | raspberry | mango

## LOCAL BRITISH CHEESE BOARD

grapes, celery, real ale chutney,  
artisan crackers GF 9.50

**Rosary Ash** V  
from pasteurised goat's milk from the borders  
of the New Forest, with a mousse-like  
texture and a natural acidity

**Pratchett Blue** V  
a Dorset blue cheese, with a creamy and oaky  
sweetness, from pasteurised cows milk

**Winslade** V  
made in Hampshire, this Vacherin and  
Camembert cross, has a soft creamy  
texture and a nutty flavour

**Sussex Charmer** V  
from West Sussex; a creamy mature cheddar  
taste with the zing of Parmesan

## SANDWICHES

**Monday to Saturday (lunchtime only)**  
EXCLUDING BANK HOLIDAYS

**Pulled Ham hock** GF 8.25  
Kingfisher Farm watercress, grain mustard mayo  
*Served either on white or granary bread*

**Sussex charmer grilled cheese** V 8.25  
Welsh rarebit, beer braised onions

**Gourmet fish finger sandwich** GF 9.25  
served in a brioche bun, tartare sauce,  
Kingfisher Farm watercress

V = VEGETARIAN DISH

VE = VEGAN DISH

\*\* = CAN BE ADAPTED TO VEGAN ON REQUEST

GF = USES NON GLUTEN CONTAINING  
INGREDIENTS (NGCI)

GF = CAN BE ADAPTED TO USE NON GLUTEN  
CONTAINING INGREDIENTS ON REQUEST