

SUMMER MENU

FRESH - SEASONAL - MEMORABLE

It's our pleasure to present our Summer Menu to you.

We are proud of our provenance and our great relationships with British suppliers, meaning we can update our menus seasonally to guarantee the very best produce, that tastes amazing.

All our vegetables are grown and harvested in the south, our fish is responsibly caught and arrives from the coast to your plate within 24 hours, and wherever possible, we source our meat from British farms with the highest regard for animal welfare and sustainability. We hope you enjoy.



Aperitifs

Discarded Negroni	10.30
Tanqueray Gin, Sipello Surrey Hills, Discarded Cascara Vermouth, fresh orange peel	
No-Groni	8.00
Seedlip Spice 94, Acorn Aromatic and Orange Bitters, fresh orange peel	
Royal Elderflower	10.30
St Germain, Prosecco, fresh raspberry	
Sparkling Chambord	10.00
Chambord Liqueur, Prosecco, fresh raspberry	

While you wait

Bombay spiced pork scratchings	3.75	"Bang-Bang" cauliflower (VE)	5.50
Botanical marinated nocellara olives (VE)		fermented Scotch bonnet, yuzu and sesame mayo, coriander shoots, fresh mint	
Freshly baked ancient grain sourdough (V)(**)	6.50	Pulled ham hock and Cornish Cheddar croquettes	7.50
whipped smoked butter		smoked bacon jam, summer truffle and parmesan dressing	
Grilled flatbread	5.95		
'nduja sauce, roquito peppers, bocconcini pearls, rocket leaves			

Starters

Homemade soup of the day	6.95
toasted sourdough, salted butter	
Heritage tomato and goats cheese salad (V)(**)	8.50
grilled sourdough, toasted seeds, micro basil, bloody Mary dressing	
Chicken and duck liver parfait	7.95
apricot and ginger chutney, spiced onion crumb and toasted brioche	
Cornish crab cake	9.50
lobster cream sauce, poached St Ewe's egg, chervil hollandaise	
Hoi sin glazed crispy duck and watermelon salad (**)	8.95
Asian slaw, fermented red chilli, toasted sesame seeds	
Signature prawn cocktail	9.75
lobster Marie Rose, romaine lettuce, shaved fennel, prawn and paprika crumb	
Sussex Charmer cheese soufflé (V)	9.75
Cornish Orchard cider and summer truffle sauce	
Chorizo Scotch egg	8.95
soft boiled St. Ewe's egg, spicy 'nduja ketchup, avocado, lime and basil purée	

From the Grill

Grilled Barnsley lamb chop	22.95	Prime British beef burger	16.50
rosemary and thyme salted triple-cooked chips, herb crusted portobello mushroom, beersamic dressed baby watercress, confit garlic, chive and shallot butter		crispy onions, signature house sauce, romaine lettuce, 'nduja ketchup, skin-on-fries	
10oz Grass-fed British ribeye steak	29.95	<i>Add pulled smoked pork shoulder</i>	4.00
rosemary and thyme salted triple-cooked chips, herb crusted portobello mushroom, beersamic dressed baby watercress, triple peppercorn sauce		<i>Add Red Leicester cheese</i>	1.00
Grilled fillet of bream and tiger prawns	22.50	<i>Add smoked bacon jam</i>	1.00
skin-on-fries, beersamic dressed baby watercress, pickled red onion, pomegranate chimichurri and fresh lemon		Plant-based burger (VE)	16.50
		crispy onions, signature house sauce, romaine lettuce, skin-on-fries, avocado and basil mayo	
		<i>Add smoked vegan cheese</i>	1.00
		Upgrade to triple-cooked chips for £1	

Mains

Signature chicken Caesar salad fresh romaine lettuce, soft boiled St Ewe's egg, smoked anchovy and rosemary crumb, parmesan and truffle dressing	16.50
Luxury fish pie fresh haddock, scallops, tiger prawns, soft boiled St Ewe's egg, lobster cream sauce, summer salad	19.50
Tamari glazed pork belly wasabi mash, black sesame puree, pak choi, fermented red chilli, miso dressing	23.95
'Nduja chicken grilled chicken breast, sourdough bruschetta, bocconcini, fiery tomato, basil and mascarpone sauce	16.95
Cornish Orchard battered fish and chips crispy battered haddock, triple-cooked chunky chips, braised marrow-fat peas, tartare sauce	16.95
Goan spiced South Coast bream and tiger prawn curry (**) Brick Lane sweet potato dahl, coriander shoots, grilled flatbread	23.50
Chicken and ham pie hand pressed beef dripping pastry, English mustard and chive mash, smoked beef fat roasted carrots	17.95
Pea and mint risotto (V)(**) chargrilled courgette, baked sunflower seeds, shaved Sussex Charmer, dressed rocket	14.95
<i>Add smoked pancetta lardons</i>	2.50

Perfect Sides

Proper skin-on-fries (VE) rosemary and thyme sea salt	3.75	Heritage tomato (VE) pickled red onion and basil	4.50
Proper triple-cooked chips (VE) rosemary and thyme sea salt	4.50	Pak choi (VE) fermented red chilli, miso and sesame dressing	4.50
<i>Add truffled triple cheese sauce (V)</i>	1.00	Seasonal summer greens (V) charred hispi cabbage, grilled yellow courgette, peas, confit garlic, chive and shallot butter	4.50
Confit new potatoes (**) smoked pancetta lardons, pickled red onion, baby watercress	4.50	Star anise and smoked beef fat roasted carrots pomegranate chimichurri	3.50
Rocket and parmesan salad (V) beersamic dressing	4.25		

Sauces, Dips & Gravy

Triple peppercorn sauce 2.00
Chicken and Madeira gravy 1.50
Confit garlic, chive and shallot butter (V) 1.50
Fermented Scotch bonnet, yuzu sesame mayo (VE) 1.50
Chervil hollandaise (V) 2.00
Pomegranate chimichurri (VE) 1.50

Sandwiches

all served with skin-on-fries

Monday to Saturday (lunchtime only)
EXCLUDING BANK HOLIDAYS

Pulled pork bap 14.95
smoked pork shoulder, crushed crackling, baby watercress, English mustard mayo, cider apple sauce

Ultimate fish finger sandwich (V) 13.95
battered haddock, tartare sauce, crispy onions, shredded romaine lettuce, 'nduja ketchup, toasted brioche

Heritage tomato and avocado open sandwich (V)()** 12.50
mozzarella, toasted sourdough, pickled red onion and basil

Desserts

Gooseberry, apple and elderflower crumble (V)(**) St Ewe's egg and bay leaf custard	7.50
Baked vanilla cheesecake blueberry compote, honeycomb, mango sorbet	7.95
Nectarine and summer berry Eton mess (V)(**) elderflower and apple sorbet, pink peppercorn meringue, crème Chantilly	7.95
Signature sticky toffee pudding (V) sherry soaked raisins, vanilla ice cream, miso caramel sauce	7.95
Luxury chocolate fondant tart (V) banana ice cream, caramelised biscuit crumb	9.50
White chocolate and vanilla panna cotta English strawberry and yuzu jus, garnished with toasted black sesame seeds	7.50
Banana and honeycomb sundae (V) caramelised biscuit crumb, salted caramel sauce, crème Chantilly	7.25
Local ice cream or sorbet 1 scoop 3 scoops	2.50 6.50
vanilla (V), chocolate (V), banana (V), salted caramel (V), strawberry (V), blackberry vegan gelato (VE), elderflower and apple sorbet (VE), lemon sorbet (VE), mango sorbet (VE)	
Artisan cheese board fresh grapes, artisan crackers, real ale chutney 3 choices of cheese Rosary Ash goats cheese, Sussex Charmer, Oxford Blue, Tunworth Brie	11.95

(V) = VEGETARIAN DISH

(VE) = VEGAN DISH

(**) = CAN BE ADAPTED TO VEGAN ON REQUEST

Gluten free menu available upon request.

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.

An optional 10% service charge will be added to your bill.