



TAKEAWAY MENU

Subject to availability. Collection only. Please note there may be a wait for your food but we will do our best to serve it as quickly as possible

STARTER & SHARERS

Baked Camembert with garlic & rosemary, ciabatta, chilli jam (V) £10

Mezze: Chickpea & sweet potato falafel, roasted Mediterranean vegetables, rocket & sun-dried tomatoes, olives, cumin seed flatbreads, babaganoush, hummus (VG, DF) £6/12

Schezuan squid, Asian 'slaw, sweet chilli jam £6/12

Pork, chicken, cranberry & pistacchio terrine, sticky fig & port chutney, toast £6

Roquefort & chicory salad, poached pears, candied walnuts, port vinaigrette £5

FESTIVE MAINS

Sussex Turkey ballotine stuffed with sausage, apple & sage, pig in a blanket, fondant potato, roasted parsnips & carrots, brussels, spiced bread puree, drunk cranberries £14

Slow braised belly of pork, black pudding bon bon, confit leeks, root vegetable pommes anna, burnt apple puree, cavolo nero, calvados cream, crackling £14

Winter spiced squash, beetroot & spinach pie, roasted baby carrots & parsnips, beetroot puree, brussel tops (VG) £12

MAINS

Homemade 8oz beef burger - toasted brioche, Sussex cheddar, crispy bacon, homemade burger sauce, lettuce, tomato, pickle, skinny fries £13

Cajun-spiced black bean, sweet potato & chickpea vegan burger, roasted red pepper vegan mayo, cheese, lettuce, pickle, tomato, bun, skinny fries (VG) £12

Beef & Langham's ale pie, creamed mashed potato, seasonal greens, gravy £13

Beer battered fresh haddock and chips, chunky chips, pea purée, tartare £13

Sweet potato, chickpea & spinach curry, rice, poppadom, tzatziki £10 (VG)*

Wild mushroom & chestnut orzo, charred baby spring onions (VG), scorched feta (V) £12

DESSERTS £5 - SERVED COLD

Sticky toffee pudding, caramel sauce, pouring cream

Pecan pie, salted caramel sauce, pouring cream

Chocolate brownie, chocolate sauce, pouring cream (GF)

Christmas pudding, whisky cream

Panatone bread & butter pudding, custard