



LUNCH & DINNER

SHARERS

Baked Camembert with garlic & rosemary, garlic ciabatta, truffle oil, caramelised onion jam (V) £13*

Salt and pepper squid, rocket salad, preserved lemon aioli £7/£13

Mezze: Spiced pea & mint falafel, roasted woodfire pepper, courgette, rocket & sun-dried tomatoes, olives, cumin seed flatbreads, babaganoush, hummus (VG, DF) £8/14*

SMALL PLATES

Ham hock bon bon, plum chutney, dressed leaves £8

Cumin roasted pumpkin, squash, watercress & blackberry salad (VG) £6/ £12 (as a starter)
With smoked duck £8/ £14 (as a main)

Moroccan roasted cauliflower steak, harissa yogurt, toasted almonds (VG, GF) £6

Soup of the day, wedge of toast, (VG) salted butter (V) £6*

MAINS

Slow-cooked lamb shoulder, creamed parmesan polenta, baby carrots & kale,
sweet potato, dukkah, red wine sauce (GF) £17

Pressed belly of pork, colcannon mash, kale, burnt apple purée, calvados cream sauce (GF) £17

Homemade 8oz beef burger - toasted brioche, Sussex cheddar, crispy bacon, homemade burger sauce,
lettuce, tomato, pickle, skinny fries £15*

Cajun-spiced black bean, sweet potato & chickpea vegan burger, roasted red pepper vegan mayo, cheese,
lettuce, pickle, tomato, bun, skinny fries (VG) £14

Chicken, ham & leek pie, creamed mashed potato, seasonal greens, gravy £16

Beer battered fresh haddock and chips, chunky chips, pea purée, tartare £16*

Sweet potato, chickpea & spinach curry, rice, poppadom, tzatziki £13 (VG)*

Wild mushroom & chestnut orzo, charred baby spring onions (VG), scorched feta (V) £14

8oz rump steak, garlic butter flat mushrooms, watercress salad, chunky chips,
cafe de Paris butter or peppercorn sauce £24*

DESSERTS £7

Sticky toffee pudding, caramel sauce, vanilla ice cream

Pecan pie, salted caramel ice cream

Chocolate brownie, chocolate sauce, vanilla ice cream (GF)

Rich vegan chocolate mousse, fresh raspberries and honeycomb (GF, VG)

Dylans ice cream scoops £2, £4, £6

Honeycomb, Chocolate, Vanilla, Rum & Raisin, Lotus biscuit, White chocolate and Pistachio

Mango sorbet, Raspberry sorbet, Chocolate sobert, Blood orange sorbet

Sussex Cheeseboard: Cheddar, Brighton Blue, Tunworth, soft
goat's cheese, crackers, pan de higo, quince, grapes £9

SIDES

Leaf salad £3

Seasonal Vegetables £3

Skinny fries £3.50

Chunky chips £4