



JANUARY MENU - LUNCH & DINNER

BAR SNACKS

Homemade Scotch egg, chutney £6 Sussex pork sausage roll, mustard £5 Crackling straws, apple sauce £4

Marinated queen olives £4; flatbreads with dips £5;

SHARERS

Baked Camembert with garlic & rosemary, ciabatta, chilli jam (V) £13*

Mezze: Chickpea & sweet potato falafel, roasted Mediterranean vegetables, rocket & sun-dried tomatoes, olives, cumin seed flatbreads, babaganoush, hummus (VG, DF) £8/14*

Schezuan squid, Asian 'slaw, sweet chilli jam £7/£13

SMALL PLATES

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

Cumin roasted pumpkin, squash, watercress & blackberry salad (VG) £6/ £12 (as a main)

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

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

Beef & Langham's ale 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