

## LUNCH & DINNER

*Marinated queen olives £5; Cumin seed flatbreads, hummus & za'atar £5; Halloumi fries and sweet chilli dip £6;  
Deville whitebait, tartare, lemon £7*

### STARTERS & SHARERS

Assiette Antipasti; Serrano ham, salami, chorizo, mortadella, Manchego, mozzarella, olives, caper berries, rocket & sun-dried tomato salad, roasted Mediterranean vegetables, sourdough, oil & pomegranate molasses £10/£20

Baked Camembert with garlic & rosemary, garlic ciabatta, caramelised onion jam (V) £16\*

Sea salt & pepper squid, garlic mayo, lemon, rocket £8.50/£15\*

Mezze board; Sweet potato falafel, artichoke heart, roasted Mediterranean vegetables, rocket & sun-dried tomato salad, olives, cumin seed flatbread, hummus, baba ghanoush (VG) £8.50/£15

Ham hock & pea croquettes, tarragon and Dijon mayo, rocket, heritage tomato & radish salad, Parmesan crisp £8

Smoked mackerel & crème fraiche pate, granary toast, Granny Smith apple £8

Grilled Rogate Asparagus, crispy hen's egg, salsa verde £9

Curried cauliflower & pea samosa, cucumber raita, tomato & onion salad £8

Soup of the day, wedge of bread (VG) salted butter (V) £6.50

### SIDES

Leaf salad £4

Seasonal Vegetables £4

Skinny fries £4

Chunky chips £4

### SALADS

Smoked trout & crayfish Niçoise salad, warm new potatoes, cherry tomatoes, green beans, olives, boiled egg, lemongrass vinaigrette £17

Chicken & bacon Caesar salad, anchovies, baby gem, coloured tomatoes, shaved Parmesan, Caesar dressing £18

### MAINS

Pan roasted cod loin, smoked pancetta & peas, crushed Jersey Royals, samphire, fish cream, cauliflower purée (GF) £20

Honey, sesame and miso glazed pork belly, charred hispi cabbage, sweetcorn and spring onion, sweetcorn purée £19

Pan roasted guinea fowl supreme, root vegetable pomme anna, kale, wild mushrooms, beetroot purée, mushroom cream (GF) £19

Slow cooked pulled lamb shawarma, Israeli cous cous with roasted Mediterranean vegetables, cumin seed flatbread, tzatziki £18

Chicken Milanese, creamed spinach, fried egg, skinny fries, wild garlic butter £18

### CLASSICS

Homemade 8oz beef burger, toasted brioche bun, Sussex cheddar, crispy bacon, homemade burger sauce, lettuce, tomato, pickle, skinny fries £16\*

Cider battered fresh haddock & chunky chips, pea purée, tartare, lemon wedge £17\*

Sweet potato katsu curry, jasmine rice, sesame pak choi, pickled chilli, poppadom (VG, DF) £17

Cajun-spiced black bean, sweet potato & chickpea vegan burger, roasted red pepper, vegan mayo, cheese, lettuce, pickle, tomato, bun, skinny fries (VG)\* £15

8oz rump steak, chunky chips, roasted tomato & mushroom, watercress & shallot salad, peppercorn sauce or wild garlic butter (GF) £26