

Winter Menu

Light bites & Bar Snacks

Homemade Puffed Pork Crackling with Lime & Harissa spice (gf*)	£4.50
Sussex High Weald Dairy's Halloumi, lightly fried tossed in Smoked Paprika with our homemade Piri Piri mayo (v)(gf*)	£6.00
Freshly made Hummus, served with warm pitta bread and olives (v)(Ve)(gf*)	£5.50
Add Beal's Farm Charcuterie Meats or High Weald Dairy Cheeses	£3.50
Beer Battered Onion Rings (v)(Ve)	£4.50
Cheesy chips (v)	£4.50
add Bacon £1.00 add our Pulled pork £2.00	
Breaded Whitebait with homemade Tartare sauce	£6.00
Mozzarella, Pea and Saffron Arancini balls with Confit and Garlic mayo (v)	£6.00
Mushroom, Beetroot and Quinoa balls served with a Cashew nut puree (Ve)	£6.00
Beer Battered Chicken Balls with Oak Smoked Garlic mayo	£6.00

Kids Menu - £7.00 each

Can be served with Fries or Salad, Peas or Corn- just ask!

Mini sized burger (beef or veg) (gf*)(v)

Batted Fish and Chips

Breaded chicken goujons (gf*)

Fried eggs and chips (gf*)

(v) Vegetarian/ (Ve)Vegan/(gf*) – Can be made Gluten Free/ (Df*)- can be made Dairy Free, please speak to your server.

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

Mains

Homemade Beef burger served in Ciabatta with fries & gherkins (gf*)	£14.00
add Bacon	£1.00,
add Cheddar or Blue cheese	£1.00
Pulled Pork Shoulder served in a Sourdough Baguette with Raw slaw, Smoked paprika mayo and Sweet potatoes fries	£13.00
Tempura Vegetables with a fresh Carrot and Cucumber salad, Miso Dip(v)(Ve)(gf')	£11.00
add Tempura Prawns	£3.00
Crispy Skin Salmon, Orzo pasta salad with Tender Stem Broccoli	£12.50
In-house cured Pastrami Slices in your choice of bread with wholegrain mustard mayo and our seasonal root veg crisps. Breads Multi Grain Rye/White/Wholemeal Brown	£12.00
Homemade Salmon and Prawn tortellini pasta with a Mediterranean Broth	£13.00
10 oz Gammon Steak, thick cut chips, 2 eggs with seasonal veg	£13.00
add sliced pineapple	£1.00
Handmade Falafel served with cous cous salad, tzatziki and warm pitta bread(v)(gf*)	£12.00
Beetroot, mushroom and quinoa patty in a seeded Vegan Brioche bun with cashew nut sauce and sweet potato fries (Ve)(v) (gf*)	£12.00
add Halloumi	£2.00
Badger Beer battered Cod and Chips served with parmesan peas	£14.50
Club sandwich: Bacon, Egg, Grilled chicken, Lettuce and Tomato in Toasted bread served with fries (gf*) . Breads Multi Grain Rye/White/Wholemeal Brown	£12.50
Snowdrop Lamb Cutlet, Aubergine ratatouille with an olive tapenade served with a Lamb shoulder croquet and seasonal veg	£14.50
Homemade Confit Duck leg, with Saffron new potatoes, Seasonal veg and our house gravy	£14.50

Sides £3.50 each

Fries/ chef salad/ Seasonal greens / Baguette / Sweet potato Fries

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Desserts/Sweet treats £6.00 each

Chocolate Fondant with Raspberry Coulis and White chocolate ice-cream (Please allow 10 minutes)

Sticky Toffee pudding with Butterscotch sauce and Vanilla ice-cream

Snowdrops Eton mess, Rhubarb poached cider (gf*)(DF*)

High Weald Dairy's Cheese selection served with Crackers and Farmhouse chutney

Ice Cream and Sorbet

All our ice cream and sorbet are made in house, so please ask for today's selection.

Spiced Orange cake with a scoop of ice cream or sorbet (gf)(DF*)

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