

# Winter Take Away 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*)	£4.00
Freshly made Hummus, served with warm pitta bread and olives (v)(Ve)(gf*)	£3.00
Add Beal's Farm Charcuterie Meats and High Weald Dairy Cheeses	£4.00
Beer Battered Onion Rings (v)(Ve)	£3.00
Cheesy chips (v)	£3.00
add Bacon £1.00   add our Pulled pork £2.00	
Breaded Whitebait with homemade Tartare sauce	£4.00
Mozzarella, Pea and Saffron Arancini balls with Confit and Garlic mayo (v)	£5.00
Mushroom, Beetroot and Quinoa balls served with a Cashew nut puree (Ve)	£4.00
Beer Battered Chicken Balls with Oak Smoked Garlic mayo	£4.00

## Kids Menu - £5.00 each

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

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

Battered 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*)	£12.50
add Bacon	£1.00,
add Cheddar or Blue cheese	£1.00
Pulled Pork Shoulder served in a seeded Baguette with Raw slaw, Smoked paprika mayo and Sweet potatoes fries	£12.00
Crispy Skin Salmon, Orzo pasta salad with Tender Stem Broccoli	£11.00
Homemade Salmon and Prawn tortellini pasta with a Mediterranean Broth served with thick crusty bread	£11.00
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	£12.00
Homemade Confit Duck leg, with Saffron new potatoes, Seasonal veg and our house gravy	£11.00

### Sides £2.50 each

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

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## Desserts/Sweet treats £6.00 each

Chocolate Brownie with Raspberry Coulis and White chocolate ice-cream

Sticky Toffee pudding with Butterscotch sauce and Vanilla ice-cream

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

Ice Cream and Sorbet

*All our ice cream and sorbet is 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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