

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*)	£6.50
Freshly made Hummus, served with warm pitta bread and olives (v)(Ve)(gf*)	£5.50
Add Beal's Farm Charcuterie Meats or a selection of High Weald Dairy Cheeses	£3.50 each
Beer Battered Onion Rings (v)(Ve)	£4.50
Cheesy chips (v)	£5.50
Add Beal's farm Bacon £1.50 add our Pulled pork £2.00	
Mozzarella, Pea and Saffron Arancini balls with Confit and Garlic mayo (v)	£7.00
Mushroom, Beetroot and Quinoa balls served with a Cashew nut puree (Ve)	£7.00
Beer Battered Chicken Balls with Oak Smoked Garlic mayo	£7.00
Homemade Pork pie with inhouse pickily and mixed leaf	£7.50
Spiced maple glazed Chicken wings with sweet chilli sauce (Gf*)(Df*)	£7.50
Duck and pork roulade with inhouse onion marmalade (Gf*)	£7.50

Snowdrop Ploughman's: £9.00

All served with homemade onion marinade, pickily and sourdough baguette

Choose any two of the items below

High weald cheese selection/Homemade pork pie

Springs' smokery salmon /Beal's Farm Ham/ Pastrami

Snowdrop's Rolls & Bagels £8.50

Springs' smoked salmon with cream cheese
Beal's Farm pastrami and in-house double tangled mustard
In house Falafel with hummus served between pitta (v)
Cumberland Sausages with homemade onion marmalade

Kids Menu - £8.00 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 (Df*)

Breaded chicken goujons (gf*)(Df*)

Fried eggs and chips (gf*)(Df*)

Sausages and chips (gf*)

Mains

Homemade Beef burger served in Ciabatta with mayo, ketchup, fries & gherkins (gf*)(Df*)	£15.50
Add Beal's Farm Bacon	£1.50
add Cheddar or Blue cheese	£1.00
Crispy Salmon, stir-fried vegetables and egg noodles served in a miso style broth(Df)	£16.50
Pulled Pork Shoulder served in a sourdough baguette with Raw slaw, Smoked paprika mayo and Sweet potatoes fries (Gf*) (Df*)	£16.00
Chicken Breast, melody of mushrooms in a creamy white wine tarragon sauce Tossed though homemade spätzle	£16.50
Homemade Potato Gnocchi with roasted pumpkin, spinach & High Weald ricotta (v)	£15.50
Beal's Farm aged ham served with 2 fried eggs and thick chips (gf*)(Df*)	£15.00
Homemade Chicken and mushroom wontons in an Asian inspired Duck broth	£13.50
Seared Duck Breast on a bed of red cabbage, medley of carrots and saffron potatoes, and a blackberry gravy (gf*)(Df*)	£15.00
Beetroot, mushroom and quinoa patty in a seeded Vegan Brioche bun with cashew nut sauce and sweet potato fries (Ve)(v) (gf*)	£14.50
add High Weald Halloumi	£2.00
Badger Beer battered Cod and Chips served with parmesan peas	£15.50
Club sandwich: Bacon, Egg, Grilled chicken, Lettuce and Tomato in Toasted bread served with mayo and fries (gf*)	£15.50
8oz Sirloin steak, cooked to your liking, served with red wine gravy, thick chips and a choice of seasonal vegetables or salad. (Gf*)(Df*)	£18.50
Pork belly with caramelised apples, cider gravy, saffron new potatoes & seasonal veg (Gf*)(Df*)	£16.50
Moong Dal Savoury Pancake on a bed of ancient grains, with charred peppers and a tomato & sumac salsa (Gf*)(Df*)(Ve)	£15.50

Sides £3.50 each

Fries/ chef salad/ Seasonal greens / Sweet potato Fries

(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.