

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) (gf*)	£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)(gf*)	£7.00
Mushroom, Beetroot and Quinoa balls served with a Cashew nut puree (Ve)(gf*)	£7.00
Beer Battered Chicken Balls with Oak Smoked Garlic mayo	£7.00
Homemade Pork pie with inhouse pickily and mixed leaf	£7.50

Snowdrop Ploughman's: £9.00

All served with homemade onion marinade, piccalilli 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, grilled vegetable salad, saffron new potatoes with salsa verde dressing(gf*)(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 with braised baby leeks, green beans, potato galette in a creamy white wine tarragon sauce (gf*)	£16.50
Homemade Potato Gnocchi with a tomato mixed vegetable ragù, spinach & High Weald ricotta (v)	£15.50
Grilled Sea Bass with new potatoes, green beans, cherry tomatoes and Caper, parsley butter sauce. (gf*)	£16.50
Portabella mushroom with a tomato ragu top with duxelles and served with Spinach and rainbow carrots. (Ve)(gf*)	£15.50
Beal's Farm aged ham served with 2 fried eggs and thick chips (gf*)(Df*)	£15.00
Seared Duck Breast stir-fried vegetables and egg noodles served in a miso style broth With spiced plum chutney (Df*)	£16.00
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

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.