



Beer Snacks

Mixed olives (ve)(gf)	5.5
Herb Focaccia , Ras El hanout carrot hummus, coriander (ve)	6.0
Grilled Padron peppers , smoked Maldon salt, crushed chilli (ve)(gf)	6.5
Potato Skins , whipped feta, chimichurri dressing (ve)(gf)	6.5
Black bomber mac cheese , crispy onions, chives	6.5
Venison sausage roll , tomato and fennel chutney	7.5
Sauté chorizo , red wine, tarragon, lemon dressing (gf)	8.5
Biltong chicken wings , chive mayonnaise, biltong crumb, onion crisps (gf)	8.5

Starters

Lamb scrumpets , minted mayonnaise, coriander (gf)	9.5
Crispy fried squid , salt and pepper batter, spring onion, caper mayonnaise (gf)	9.5
Pil Pil Prawns , chili and garlic butter, toasted focaccia	10.5
Chicken satay , crushed cucumber, crispy onions, flatbread	12.5
Tempura cauliflower , pickled vegetables, gochujang dressing, mint mayonnaise (ve)(gf)	9/14.5
Roasted beets , whipped feta, rocket, fig jam, Ducka (gf)	9/14.5

Mains – (there is also a selection of pub classics that are served daily on the specials board)

Wild mushroom stroganoff , celeriac pappardelle, chives, crispy onions (ve)(gf)	17.5
Baked aubergine , hummus, roasted courgette and red pepper cous cous, harissa dressing, crispy kale (ve)	17.5
Battered haddock , tartar sauce, crushed peas, triple cooked chips (gf)	18.5
Pork cheek ragu , nduja, mashed potatoes, sauteed greens, basil and garlic pesto (gf)	19.5
Confit duck leg , charred baby gem, green beans, panang sauce (gf)	19.5
BBQ plaice fillet , crayfish beurre Blanc sauce, sauteed tenderstem, green beans, samphire (gf)	19.5
Day Boat Landing , see specials board (gf)	M/P
Butchers Block Cut , see specials board (gf)	M/P

Sides

French fries (ve)(gf)	4.5
Onion rings , sour cream & chive seasoning (gf)	4.5
Sauté mushrooms , balsamic, garlic & thyme (ve)(gf)	4.5
Caesar Salad , bacon, crispy onions (gf)	5.0
Sauteed greens , kale, lemon dressing (ve)(gf)	5.5

Desserts

Selection of ice-creams – chocolate, salted toffee, clotted cream, cherry Bakewell (1 Scoops) (gf)	2.0
Dark chocolate torte , blood orange sorbet, peanut crumble (ve)(gf)	8.5
Melk tart cheesecake , vanilla ice cream, nutmeg and cinnamon dust (gf)	8.5
Limoncello tart slice , torched Italian meringue, clotted cream, cherry puree	8.5
Pavlova , poached vanilla plums, whipped cream, fig jam, sorrel (gf)	8.5
Sticky toffee banana bread , butterscotch sauce, clotted cream ice cream (gf)	8.5
Pressed Brighton blue & Sister Sarah goats' cheese , fig jam, micro celery, crackers (gf)	9.5

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 12.5% service charge will be added and goes directly to our amazing front of house and back of house teams.

