STARTERS

Soup Of the Day (D,G,N,S) Granary Sourdough & Salted Butter 7

Local Crab with Apple & Cucumber Salad (D,G,F,S) 11.5 With Sourdough Crackers & Dressed Leaves

Garlic Studded Baked Camembert (D, G, S)	12.5
Sourdough Crackers, Granary Bread, Grapes & Lychgate	
Chutney	

Confit Rabbit & Parma Ham Terrine (D,G,E,S) Served with Pickled Carrots, Salsa Verde & Granary Sourdo	11.5 ough
,	0
Welsh Rarebit on Sourdough (G, D, E, V, S)	7
Red Pepper & Tomato Falafel with Curried Hummus (V)	7
Salt & Pepper Squid with Sriracha Mayo & Fresh Lime	9

SAVE UP TO 10% ON DINING BY JOINING OUR WINE CLUB TODAY Wine Club



ROAST & MAINS

	Roast Pork Belly(D, G, E, C)Served with Burnt Apple Puree & Yorkshire Pudding	24
	Slow Braised Shoulder of Lamb (<i>D</i> , <i>G</i> , <i>E</i> , <i>C</i> , <i>M</i> , <i>S</i>) Served with Mint Gel & Yorkshire Pudding	24
	Roast Topside of Beef (<i>D</i> , <i>G</i> , <i>C</i> , <i>E</i> , <i>S</i>) Served with Yorkshire Pudding	24
	Roast Butternut Squash with Vegan Jus (V, D, G)	19
	Small Roast for Little People	13
All Roasts Served with Roast Potatoes, Carrot & Swede Mash		lash
	Braised Cabbage, Steamed Greens & Jus	
	Kohlrabi & Root Vegetable Tagine (D,G,V,N,S) Spiced Cous Cous, Toasted Almonds & Cumin Yogurt	17
	Cod & Chips (<i>D</i> , <i>G</i> , <i>F</i> , <i>S</i>) Served with Minted Peas and Tartare Sauce	19
	Hand Made Bolney Beef Burger (<i>D</i> , <i>G</i> , <i>M</i>) Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Chips &	19 &

Coleslaw

SHARERS

20 Charcuterie Board (D. G. E. M. C) A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes

18 Mezze Board (D, G, E, M, C, V) A selection of Local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple

Local Sussex Cheese Board (D. G. S) 16 A selection of Local Cheeses served Lychgate Chutney, Crackers, Grapes & Apple

DESSERTS

