

SMALL PLATES



Crab Salad (<i>G</i>)	15
Cucumber, Radish, Roast Apple Sauce	
Summer Roast Salad (<i>Ve,D,G</i>)	12
Artichoke, Courgette, Lemon, Frizzi, Garlic Houmous	
Fillet Of Beef Carpaccio (<i>D</i>)	16
Umami Reduction & Whiskey Sauce, Crispy Caper Salad	
Red Pepper & Tomato Falafel with Curried Hummus (<i>G,V,D</i>)	8
Salt & Pepper Squid with Sriracha Mayo & Fresh Lime (<i>G,D</i>)	10
Welsh Rarebit on Sourdough Toast	8
Padron Peppers with Lime Salt (<i>Ve</i>)	6

SHARERS

Charcuterie Board (<i>G,D</i>)	25
A Selection of Artisanal Cured Meats & Cheeses, Olives, Chutney, Crackers, Granary Loaf, Dressed Salad & Grapes	
Mezze Board (<i>V,G,D</i>)	23
A Selection of Artisanal Cheeses with Falafel, Grilled Artichokes, Crackers, Granary Loaf, Dressed Salad, Grapes & Apple	
Local Sussex Cheese Board (<i>V,G,D</i>)	19
A Selection of Artisanal Cheeses Served with Lychgate Chutney, Crackers, Grapes & Apple	
Garlic Studded Baked Camembert (<i>V</i>)	19
With Sourdough Crackers, Grapes, Bolney Red Wine Chutney & Granary Loaf	

DESSERT

Sticky Toffee Pudding	10
Orange & Poppy Seed Tuille & Vanilla Ice Cream	
Strawberry Parfait (<i>G,V</i>)	10
Elderflower, Balsamic, Mint, Popcorn	
Rum Roasted Pineapple (<i>G,Ve</i>)	10
Coconut Sorbet, Hazelnut Praline	
Affogato	7
Shot of Coffee, Vanilla Ice Cream served with an Amaretti Biscuit	

(V) Vegetarian and (Ve) Vegan options are available — please inform your server when placing your order.

(G) Gluten free option available & (D) Dairy free option available. If you have any allergies or dietary concerns, kindly speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.