

Summer Menu

Starters

Gazpacho (v)	£4.50	Whole garlic tiger prawns	£7.50
Potted rabbit served with spiced carrot chutney and toasted nutty sussex bread	£6.50	Roast sirloin of beef carpaccio with pea shoot salad and a horseradish cream	£7.00
Squid & chorizo salad with a spiced tomato vinaigrette	£7.00	Asparagus served with a hollandaise sauce (v)	£6.50
Mackerel pate served with toasted nutty sussex bread	£6.00	Smoked chicken salad with mango & mint salsa	£6.50
Caesar salad (v)	£6.00	Moules Marinieré	£7.00

Sharers

minimum of two people sharing

Seafood platter Tiger prawns, mussels, calamari, gravadlax cured salmon, garlic butter and a lemon crème fraiche	£8.50 per person	Greek mezze Grilled flat bread, tzatziki, taramasalata, houmous, feta, olives, crudités	£6.00 per person
Charcuterie Serrano Milano, Pastrami Salami, Smoked Duck Breast and Cured Pork Loin	£7.00 per person	Whole baked camembert Toasted Sussex nutty bread and crudités	£6.50 per person

Sandwiches

Slow baked honey roasted ham and tomato	£5.00	Thickly sliced Cheddar cheese and red onion (v)	£5.00
Rare roast sirloin of beef with a creamy horseradish	£7.00	Smoked salmon served with black pepper and cream cheese	£7.00

All of our sandwiches served with freshly made Sussex nutty bread

Ploughmans

Honey roasted ham with salad, pickles and Sussex nutty bread	£8.50	Cheddar cheese with pickles, salad and Sussex nutty bread (v)	£8.50
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NB Not all of our ingredients are shown on the menu & some dishes may contain traces of nuts

Main courses

Meat

18-20 oz T-bone steak with grilled tomato, mushroom and chips Bearnaise / peppercorn sauce	£25.00 £2.00	21 day aged rump of beef with grilled tomato, mushroom and chips	£17.00
Yoghurt marinated breast of chicken served with pilaff rice	£11.50	Grilled gammon steak, double egg and chips	£11.50
Tenderloin of pork wrapped in streaky bacon on sundried tomato mash and café crème sauce	£14.50	Home made beef burger with crispy bacon, cheese, salad and Crown relish	£11.00
Spiced lamb fillet skewers on a Greek salad with tzatziki	£15.00	Home made chicken burger with crispy bacon, gruyere, salad and Crown relish	£11.00
Duck breast with dauphinoise potatoes and buttered cabbage	£14.50	Chicken caesar salad	£12.50

Fish

Pan fried sea bass fillet served on a bed of noodles with sweet chilli glazed prawns	£14.50	Beer battered fish and chips with a green pea purée and a homemade tartare sauce	£11.00
Cajun spiced salmon supreme with a minted coriander cous cous and a tomato salsa	£13.50	Plaice goujons with homemade tartare sauce & fresh leaves	£10.00
Pan seared scallops with garlic, pancetta and parsley butter, crusty bread and fresh leaves	£9.50 £18.00	Moules Marinieré served with chips	£14.00

Vegetarian

Open ravioli of wild rocket, spinach and wild mushrooms served with a sauce vierge (v)	£12.50	Red onion tart tatin served with a goats' cheese cream (v)	£11.00
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Sides

Buttered spinach	£3.00	Side salad	£3.00
Green beans in garlic butter	£2.50	Rocket and parmesan salad	£3.00
Portion of chips	£3.00	Tomato and red onion salad	£2.50

Desserts and cheese

Summer berry mille feuille with a lemon sauce	£6.00	Strawberries & cream with homemade shortbread	£5.50
Cherry bakewell tart with damson ripple ice cream	£6.00	Chocolate and hazelnut brownie ice cream sundae	£6.00
Eton Mess	£5.50	Selection of locally produced ice-creams & sorbets	£5.00
Traditional English trifle	£5.00	Three cheese selection	£7.50

Our cheese selection changes daily so please ask your waiter for today's choice

We have selected the following dessert wines and Ports to complement your dessert & cheese selection

58. Deen de Botoli, Vat 5 Botrytis Semillon, Australia 2006	£15.00
59. Orange Muscat & Flora, Brown Brothers, Australia 2006	£17.00
60. Elysium Black Muscat, Andrew Quady, California 2007	£18.95
Noval Fine Ruby Port	£3.10
Warre's 10 year old Tawny Port	£3.50
W&J Graham's vintage Port	£3.50

All dessert wines are sold as half bottles and Port by the glass

Coffee and tea

Cappuccino	£2.00	Irish coffee	£5.00
Black coffee	£2.00	Latté	£2.00

Hot chocolate

£2.50 Selection of teas

£2.00

**All of our coffee is made with freshly ground Lavazza
coffee beans and is also available decaffeinated**

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