



## SAMPLE SPRING MENU

### Bar snacks

- Homemade griddled bread, whipped butter - £2.50 (V – ask for Ve)    Twice cooked chips, herb salt - £2.50  
Nduja (spicy spreading salami), toast - £5    Crispy pickled egg, pickles, sauces - £1.50 per egg (V)  
Pork snacking sausage – 90p/inch    Mixed bean hummus with crudités - £3.50 (Ve)

### Smaller plates

- Soup of the day with homemade bread and butter - £5 (V – ask for Ve)  
Rabbit and pork pie, salt baked turnip, caramelized onion, squash purée, sweet mustard - £9  
Steamed chicken bun, sweet and sour stir fry vegetables - £8  
Salmon and celeriac fishcake, broccoli, wholegrain mustard sauce - £8  
Sautéed flat and chestnut mushrooms, poached duck egg, whipped cheese curd, toasted hazelnuts,  
wild garlic aioli - £8 (V)  
Beer-battered fish finger sandwich, tartare sauce, vegetable crisps, coleslaw - £7.50

### Bigger plates

- Beetroot cavatelli pasta, beetroot purée, pickled and roasted beetroot, fennel and onion seed crostini,  
spring onion salsa - £13 (Ve)  
Spiced butternut squash, fava bean falafel, hazelnut and yoghurt dip, flatbread - £13 (V)  
Parcel of steamed cod, mussels, new potatoes and cherry tomatoes in garlic butter, seasonal greens - £14  
Braised cuttlefish, spiced tomato broth, fennel cream, dukkah, crispy artichokes - £14  
Rare-breed ham, eggs, chips, brown sauce - £10.50  
Braised beef shin, pressed potato, purple sprouting broccoli, pickled red cabbage, treacle gravy,  
pickled fried onions - £15

### Sweets

- Rhubarb and custard parfait, praline tuiles, roast rhubarb - £6 (V)  
Pear and fennel upside-down cake, caramelised pear sorbet, fennel syrup, toasted oats - £5.50 (Ve)  
Spiced carrot cake, candied carrot purée, cinnamon crème fraiche, caramelized walnuts - £6 (V)  
Yogurt and toffee tart, brandy poached apple, toffee sauce - £5.50 (V)  
Homemade ice cream - (V) toffee apple and brandy / spiced fruit / strawberry  
(Ve) spiced pear & red wine sorbet - £3 for 2 scoops  
Cheeseboard – Brighton Blue, Mayfield cheddar, Sussex brie, crudités,  
crackers, pickles, chutney - £15 to share / £8 for one

*Simple, honest, tasty. Our food is homemade using UK produce, sourced locally wherever possible. Meat may contain shot and bones.  
Food allergies & intolerances: Please inform us before ordering if you have an allergy or intolerance.  
Our bread is made using organic flour in our kitchen by Emmanuel Hadijandreou.  
For children's portions please ask.                      (V) – Vegetarian. (Ve) – Vegan*