



MAY MENU

Bar snacks

Homemade griddled bread, home-churned butter - £2 (V – ask for Ve)

Crispy pickled egg, pickles, sauces - £1.50 per egg (V) Nduja (spicy spreading salami), toast - £5

Smoked pork, lamb and wild garlic snacking sausage – 90p per inch

Whipped cod's roe, pickled cucumber, ciabatta - £6

'Black badger pea' & hazelnut houmous with crudités - £3.50 (Ve)

Twice cooked chips, herb salt - £2.50

Smaller plates

Soup of the day with homemade bread and butter - £4.50 (V – ask for Ve)

Asparagus, cured egg yolk, pickled celeriac, toast, toasted quinoa, pan juices - £7 (V – ask for Ve)

Poached pear, goat's curd, spring leaves, red onion, walnuts, dukkah - £7 (V)

Braised cuttlefish, salad, caper dressing - £6

Beer battered fish finger sandwich, tartare sauce, root veg slaw, crisps - £7

Braised beef shin, Yorkshire pudding, spring onion, horseradish crème fraiche, gravy - £9

Terrine of pig trotter, asparagus and kid goat, bacon jam, pickles, toast - £7

Bigger plates

Wild garlic daal, roast cauliflower, spring vegetable pakora - £13 (V)

Pearl barley and spelt risotto, herb salsa, hazelnut crumb, pickled beetroot - £12 (V – ask for Ve)

Spiced marinated whole roast mackerel, fennel, hazelnut and beetroot salad, horseradish yoghurt - £13

Haddock and pea fishcake, poached egg, kohlrabi and cucumber salad, tartare sauce - £10

Local rare-breed ham, eggs, chips, brown sauce - £10

Lamb cutlet, meatball, confit potato, cabbage, pressed celeriac, green sauce, gravy - £15

Sweets

Hazelnut bakewell tart, plum ice cream, white wine icing - £5 (V)

Baked yogurt cheesecake, apple purée, apple salsa, granola - £5.50 (V)

Churros, rhubarb compote and custard - £5.50 (V – ask for Ve)

Strawberry parfait, strawberry curd, shortbread, mint - £5.50 (V)

'Bodiam' ice cream - (V) plum / stem ginger / vanilla

And Homemade ice cream - (V) honeycomb / bakewell tart (Ve) apple sorbet - £3 for 2 scoops

Cheeseboard – Sussex Brie, Sussex Blue, Mayfield cheddar, crudités, crackers, pickles, chutney - £13 to share / £7 for one

Simple, honest, tasty. Our food is homemade using UK produce, sourced locally wherever possible. Game may contain shot and bones.

Food allergies & intolerances: Please inform us if you have an allergy or intolerance.

Our bread is made using organic flour in our kitchen by Emmanuel Hadjandreou.

For children's portions please ask. (V) – Vegetarian. (Ve) – Vegan.