



SUNDAY EVENING MENU

Bar snacks

Homemade griddled bread, whipped butter - £2.50 (ask for V & Ve)
Twice cooked chips, herb salt - £2.50 Nduja (spicy spreading salami), toast - £5
Carrot and coriander dip with crudités - £3.50 (Ve)

Smaller plates

Soup of the day with homemade bread and butter - £5 (V – ask for Ve)
Rolled pork belly, sage and cheddar potatoes, pickled apple salad, beetroot and cider ketchup - £8
Smoked kipper on toast, wilted spinach, fried duck egg - £8.50

Bigger plates

Corn on the cob, sweetcorn & red onion fritter, sweetcorn purée, chilli salsa,
popcorn salad - £14 (V - ask for Ve)
Roasted gurnard fillet, green beans, mustard dressing, swede dauphinoise, crispy kale - £15
Braised Salt Marsh lamb, new potatoes, seasonal veg, lamb jus - £14

Sweets

Spiced milk fritter, plum compote, cereal milk gelato - £6
Blueberry panna cotta, hazelnut cream cannoli - £6
Blackberry rum baba, rum cream - £6 (V)
Homemade ice cream (V) - sultana & brandy / cereal milk gelato/ toffee/ honeycomb
Sorbets (Ve) - summer berries/ apricot
- £3 for 2 scoops
Cheeseboard - Brighton Blue, Sussex Charmer, Stinking Bishop,
crudités, homemade bread, 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.

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