

Sandwiches

Classic BLT - **£5**

Ham and Salad - **£5**

Chicken, Bacon and Mayonnaise - **£5**

Homemade Fish Fingers served with Spring Onion Mayonnaise - **£7**

Croque Madame - **£8**

Toasted Cheese and Ham with White Cheese Sauce topped with a Fried Egg.

Croque Monsieur - **£7**

Toasted Cheese and Ham with White Cheese Sauce.

Smoked Salmon with Cucumber - **£8**

All Sandwiches served on White or Brown Bread with Crisps and a Salad Garnish.

Gluten Free Bread Available.

**Sandwich Menu Available
Wednesday – Saturday 12:00 – 14:30**

Please inform a member of staff if you have any allergies or intolerances.

Children's Menu - £6.50

Scampi, Chips and Peas.

Chicken Goujons, Chips and Peas.

Linguine pasta with Homemade Tomato and Basil Sauce with Garlic Bread (V).

Burger, Chips and Peas.

Ham, Fried Egg and Chips.



All Kids Meals include a Scoop of Ice Cream for Dessert.

Please inform a member of staff if you have any allergies or intolerances.

Entrées

Bread and Olives with Olive Oil and Balsamic Vinegar - £4

Starters

Smoked Applewood Cheese (V) - £7

Deep Fried Applewood Cheese with Cranberry Sauce.

Smoked Salmon - (GF) £8

Served on a bed of Celeriac Rémoulade.

Spicy Battered Buffalo Cauliflower (V) – £7

Served with Sour Cream and Chive Dip.

Sweet Chilli Breaded Prawns - £7

Served with Aioli Mayo.

Chicken Satay - £7

Served with a Peanut Satay Sauce on an Asian Oriental Salad. **(Contains Nuts)**

Pate and Toast (GF Option Available) - £6.50

Today's choice of Pate and Toast with Onion Chutney.

Stuffed Mushroom (VE) (GF) £7

Flat Mushroom stuffed with Caramelised Onion and Vegan Blue Cheese.

Homemade Soup of the Day - £6

Served with Crusty Bread Roll.

Please inform a member of staff if you have any allergies or intolerances.

Pub Classics

Traditional Beer Battered Fish and Chips (GF Option Available) - £ 13

Served with Chips, Tartare Sauce and a choice of Mushy or Garden Peas.

Homemade Pie of The Day - £14

With Creamed Mash Potato, Gravy and Garden Peas.

Scampi and Chips - £13

Wholetail Breaded Scampi served with Chips, Tartare Sauce and Garden Peas.

8oz Rump Steak (GF) - £20

8oz Rump Steak chargrilled to your taste, accompanied by Grilled Tomato, Flat Mushroom and Chips. (Add Blue Cheese, Peppercorn or Bearnaise Sauce **£1.50**)

Surf and Turf - £24

8oz Rump Steak chargrilled to your taste, with Grilled King Prawns, accompanied by Grilled Tomato, Flat Mushroom and Chips.

(Add Blue Cheese, Peppercorn or Bearnaise Sauce **£1.50**)

Full Rack of Ribs - £17

Half Rack of Ribs - £10

Served with House Salad, Chips and Homemade Coleslaw.

Sussex Smokey (GF Option Available) - £14

Smoked Haddock, New Potatoes and Spinach in a Wholegrain Mustard and Cream Sauce finished with Grated Cheese and Crusty Bloomer.

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Sides

Chips – Small - **£3**

Cheesy Chips – Small - **£4**

Truffle Mash - **£4**

Onion Rings - **£4**

House Salad - **£4**

Whitebait - **£5**

Chips – Large - **£4**

Cheesy Chips – Large - **£5**

Truffle Chips – **£4**

Mixed Vegetables – **£4**

Scampi – **£5**



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Chefs Specials

Homemade Cottage Pie - £13.50

Served with Buttered Green Beans.

Chicken Milanese - £14

Served with Linguine Pasta in a Rich Tomato and Fresh Basil Sauce.

Beef Stew - £14.50

Served with Creamed Mashed Potato, Dumpling and Buttered Green Beans.

Mixed Seafood Linguine - £14

Linguine Pasta topped with Mussels, Squid, Prawns, Octopus in a Rich Tomato Sauce.

Chefs catch of the Day - £ Market Price

Ask for Details.

Please inform a member of staff if you have any allergies or intolerances.

Burgers

All Burgers are with Lettuce, Tomato, Gherkin, Mayonnaise and Homemade Coleslaw.

Spotted Cow Burger (GF Option Available) – £14

6oz Burger with Bacon in a Brioche Bun, served with Chips.

Chicken Burger - £13

Served in a Brioche Bun, served with Chips.

Lamb Burger (GF Option Available) - £14

Served in a Brioche Bun, served with Chips.

Grilled Halloumi Burger (V) (GF Option Available) - £13

Served in a Brioche Bun, served with Chips.

Add Smoked Applewood, or Mexicana Cheese for £1.00 extra.

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Hot Drinks

Selection of Fruit or Herbal Teas - **£2.75**

Filter Coffee - **£2.50**

Pot of Tea - **£2.50**

Cappuccino - **£2.75**

Espresso – **£2.75**

Hot Chocolate – **£2.75**

Café latte - **£2.75**

Baileys Coffee - **£6.50**

Liqueur Coffee- **£6.00**

Americano - **£2.75**

Soft Drinks

Coca Cola 16oz (Draft and Bottles available)

Coca Cola Zero 16oz

Diet Coke 16oz (Draft and Bottles available)

Schweppes Lemonade 16oz

Orange Juice

Appletiser

J20 – Apple and Raspberry, Apple and Mango or Orange and Passionfruit

Frobishers – Apple Juice, Cranberry Juice

Fentimans – Ginger Beer, Dandelion & Burdock, Elderflower Presse

Fruit Shoot – Orange or Blackcurrant

Tomato Juice

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Vegetarian and Vegan

Quorn Vegan Salt & Vinegar Fishless Fillets (V) - £13

Served with Chips and Garden or Mushy Peas.

Vegetarian Sausages (V) - £13

Served with Mash, Vegetables and Vegetarian Gravy.

Vegetable Wellington (V) - £13

Served with New Potatoes and a Tomato and Basil Sauce.

Meat Free Burger (V) (GF Option Available) - £13

Served with Side Salad, Chips and Homemade Coleslaw.

Spiced Cajun and Sweet Potato Roulade (VE) (V) - £13

Served with New Potatoes and Mixed Vegetables.

Vegan No Chicken Burger (VE) (V) - £13

Soya based Chicken style Burger, served with Chips and Side Salad.

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Spirits

Gins

Gordons
Gordons Pink
Bombay Sapphire
Tanqueray
Ophir
Hendricks
Bloom London Dry
Bloom Jasmine and Rose

WHITLEY NEILL:

Blood Orange
Raspberry
Rhubarb and Ginger
Mango and Lime

Rum

Malibu
Kraken
Appleton Estate
Lambs Navy
Bacardi

Whiskey

Jameson
Famous Grouse
Glenmorangie
Laphroaig

Smirnoff Vodka
Pimms
Disaronno
Courvoisier
Drambuie
Archers
Jagermeister
Sambuca
Tequilla
Tia Maria
Baileys
Martini Extra Dry
Martini Rosso
Martini Bianco
Pernod
Southern Comfort
Jack Daniels
Port

Mixers

Fever Tree – Tonic, Slimline & Mediterranean
Schweppes – Tonic & Slimline

Please see our Wine List for our Full Selection of Wines

Please inform a member of staff if you have any allergies or intolerances.

On Draught

Fosters (4%)
Amstel (4.1%)
Birra Moretti (4.6%)
Heineken (5%)
Beavertown Bones (4.4%)
Beavertown Neckoil (4.3%)
Guinness (4.1%)
Orchard Thieves Cider (4.5%)

Cask Ales

Harveys Sussex Best (4.0%)
Timothy Taylor - Landlord (4.3%)
Doom Bar (4.0%)

Please ask your server for the list of Guest Ales available.

Bottled Beers

Sol (4.2%)
Guinness Original (4.2%)
Heineken 0.0 (0%)

Old Mout Ciders (4.0%)

Berries and Cherries
Strawberry and Pomegranate
Watermelon and Lime
Kiwi and Lime

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