



NIBBLES

	FOOD MILES	PRICE
BLACK PUDDING SCOTCH EGG ENGLISH MUSTARD PICCALILLI	37	£ 6
SMOKED PORK SAUSAGE ROLL APPLE, PEPPER & CHILLI CHUTNEY	37	£ 6
MONTERAY JACK CHEESE FOCACCIA ROASTED GARLIC BUTTER	12	£ 7

STARTERS

POTATO & WHITE TRUFFLE SOUP SOURDOUGH & LOCAL KNOB BUTTER	32	£ 7
DUCK LIVER PATE PASSION FRUIT, CRISPY BACON & SOURDOUGH TOAST	14	£ 8
SQUID INK & MUSSEL RISOTTO PEARL BARLEY, PARMESAN & SEAWEED POWDER	27	£ 8
CRISPY PORK NUGGETS PULLED RARE BREED PORK & BURNT APPLE SAUCE	112	£ 8
CRISPY BUBBLE & SQUEAK POACHED ROOKERY FARM EGG & WATERCRESS	21	£ 7

MAINS

WILD BOAR, APPLE & FENNEL SAUSAGES BUTTERED MASH, ONION & PORK GRAVY	21	£ 17
YEAST BATTERED COD TRIPLE COOKED CHIPS, MUSHY PEAS & TARTAR MAYO	29	£ 14
PAN FRIED WILD BASS MUSSELS, CRUSHED POTATO & HERB BUTTER SAUCE	27	£ 16
RARE BREED BEEF SHORTRIB SMOKED MASH, ONION & MARCONA ALMOND	129	£ 17
WARRENDALE WAGYU RIBEYE TRIPLE COOKED CHIPS & GARLIC MUSHROOM	21	£ 32
HOVE PLACE BEEF BURGER BRIOCHE, BONE MARROW ONIONS, CHEESE & TC CHIPS	32	£ 15
SUSSEX HALLOUMI BURGER BRIOCHE, MUSHROOM, CHUTNEY & TC CHIPS (V)	29	£ 14
WILD VENISON LOIN VENISON HAUNCH COTTAGE PIE, CHERRY & PARSNIP	48	£ 18

SIDES

TRIPLE COOKED CHIPS / MARMALADE RED CABBAGE / MIXED WINTER SALAD	£ 4
CHARMER CHEESE CHIPS / HONEY ROAST ROOT VEG / TRUFFLED BRIE MASH	£ 5

DESSERTS

J COCOA CHOCOLATE MOUSSE CHOCOLATE SOIL & WHITE CHOCOLATE PARFAIT	7	£ 8
STICKY TOFFEE PUDDING BUTTERSCOTCH, SALTED POPCORN & VANILLA GELATO	24	£ 8
POACHED RHUBARB CUSTARD ICE CREAM, SPICED CRUMB & RHUBARB JELLY	14	£ 8
CHEESE FROM OUR DELI MENU CRISPBREADS, FRUIT JELLY, WALNUT BREAD	16	£ 9

Please ask for a full list of allergens and please inform us of any dietary requirements

Please be informed that we work in a fully fresh food kitchen that handles the following ingredients daily

' **Gluten, Fish, Dairy, Eggs, Milk, Nuts, Peanuts, Crustaceans, Molluscs, Celery, Mustard, Sesame & Sulphur Dioxide** '

Our food miles are taken as a rough average of all ingredients on the dish



CRUSTY ARTISAN BAGUETTES

	FOOD MILES	PRICE
FRESH COD FINGERS TARTAR MAYO & BABY GEM LETTUCE	28	£8
WAGYU RIBEYE HORSERADISH, BEETROOT & WILD ROCKET SALAD	132	£12
PULLED PORK SHOULDER BURNT APPLE SAUCE & ENGLISH MUSTARD	36	£9
HAND CARVED GAMMON PICKLED VEGETABLES, MUSTARD & CHARMER CHEESE	36	£8
GOATS CHEESE ROAST BEETROOT, MIZUNA LEAVES & PICKLED WALNUTS	24	£7

ADD TRIPLE COOKED CHIPS OR SIDE SALAD £ 2.50

DELI BOARD MENU

START WITH OUR ARTISAN BREADS, PICKLES, CHUTNEYS & CRISPBREADS £6

THEN CHOOSE FROM THE FOLLOWING CHARCUTERIE ITEMS FOR £ 3.50 EACH

ARTISAN CHEESE

	FOOD MILES
CHARCOAL CHEDDAR CREAMY CHEDDAR MUDDLED WITH CHARCOAL POWDER	212
ORGANIC CORNISH BRIE A SWEET AND CREAMY BRIE MADE WITH ORGANIC JERSEY MILK	121
SUSSEX BRIE BRIE DE MEAUX STYLE CHEESE, SWEET AND CREAMY	21
SEVEN SISTERS A SEMI FIRM GOATS CHEESE WASHED IN SEAWEED. ACIDIC & CREAMY	76
BRIGHTON BLUE ONE OF OUR BEST LOCAL CHEESES, SEMI SOFT WITH A GOOD BITE	14
GOLDEN CROSS A RIPE AND CREAMY GOATS MILK CHEESE FROM THE GOLDEN CROSS DAIRY	16
SUSSEX CHARMER THE ONE AND ONLY CHEDDAR, CRYSTALLINE AND VERY MATURE FROM SUSSEX	16
ASHDOWN FORESTER SMOKED A SEMI SOFT COWS MILK CHEESE BY HIGH WEALD DAIRY	27
SUSSEX MARBLE A GARLIC & HERB INFUSED CHEDDAR FROM THE HIGH WEALD DAIRY IN SUSSEX	27
BROTHER MICHAEL A SEMI SOFT WASHED RIND CHEESE BASED ON A FRENCH PORT SALUT	27

ARTISAN CHARCUTERIE

MANGALITZA HAM VOTED THE BEST HAM IN THE UK AND MADE BY PHIL AND MELISSA IN CHAILEY	9
CALCOT CHORIZO A SLIGHTLY SPICY, SOFT CHORIZO FROM DAVID AT CALCOTT FARM STEYNING	5
SEAWEED & CIDER SALAMI A SWEET SALAMI FROM CORNISH CHARCUTERIE IN BUDE FOOD VILLAGE	189
VENISON, PISTACHIO & CHERRY A UNIQUE AND DELICIOUS SALAMI FROM JOHN AT MOONS GREEN	44
TEMPUS SPICED LOIN A HEAVILY SMOKED SWEET CURED HAM FROM TEMPUS CHARCUTERIE	39
FORAGED SUMMER HERB SALAMI ANOTHER SOON TO BE CLASSIC FROM JOHN AT MOONS GREEN	44
LISHMANS BATH CHAPS CURED AND SMOKED PIGS CHEEKS FROM DAVID AT LISHMANS IN YORKSHIRE	242
ACHARI SALAMI AN INDIAN INFLUENCED SALAMI FROM DHRUV BAKER AT TEMPUS CHARCUTERIE	39