



Argento Malbec £5.10|7.20|9.65|28.80

Pinot Noir £40.85

To Start

- Soup of the day, warm bread and butter £6
- House nachos, loaded with nacho cheese sauce, sweetcorn salsa, guacamole & sour cream £8
- Baked Camembert, warm breads, truffle oil, onion marmalade £10
- Walnut and mushroom pate, served with warm bread £8

Roast

- Local Sussex Sirloin of Beef £18
- Slow Roasted Belly of Pork £15
- Smoked Garlic & Truffle Free Range Breast of Chicken £15
- Cashew and Mushroom Wellington (vg) £15
- ½ Roast – Beef, Chicken, Pork or Wellington £10

*All roasted served with seasonal vegetables, duck fat roast potatoes, Yorkshire pudding, pigs in blanket, stuffing, and lashings of real gravy.
(Vegan roast – olive oil roast potatoes)*

Extras / Sides

Truffled Cauliflower Cheese / Bowl of Duck Fat Roast Potatoes / Bowl of Pigs in Blankets £4.50

Dessert

- Vegan choc mocha cake and vanilla ice cream (vg) £6.50
- Apple crumble and custard £6
- Sticky toffee pudding and vanilla ice cream (vg) £6
- Ice cream: 2 scoops - Chocolate / Strawberry / Madagascan Vanilla £5

Please ask a member of staff for any Allergen Information