



ON THE BAR

- Pork Belly Bits, rhubarbbq sauce 5
- Homemade Tortilla Chips 4.5
- roasted tomato ketchup

SHARING

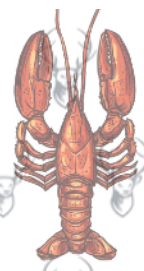
- Tapas Board to Share 22
- chorizo al vino, gambas al caliente, champiñones al ajillo
- fried padrón peppers, Mediterranean olives, sun blushed tomatoes, breads & aioli

STARTERS

- Salt & Szechuan Calamari with Nduja 7.5
- harissa & lime mayo, fennel slaw
- Seasonal Vegetable Soup 6
- crusty artisan bread
- Heirloom Beetroot Carpaccio V 7
- caramelised walnuts, orange vinaigrette, crumbled goats cheese

MAIN COURSES

- The Roast Burger 16
- roast beef with all the trimmings...
... in a burger! Topped with a perfect Yorkie
- Beef Bourguignon 15
- wholegrain mustard mash, dumplings, seasonal vegetables
- Autumnal Salad V 13.5
- with quinoa, honey roasted figs, buttered sprouts, pumpkin, apple, red onion & toasted walnuts
- South Coast Native Lobster Half 25
- grilled with garlic butter served Whole 45
- with fries & a baby leaf salad
- **subject to availability**
- South Coast Cod 14
- local ale batter, hand cut chips, mushy peas or garden peas

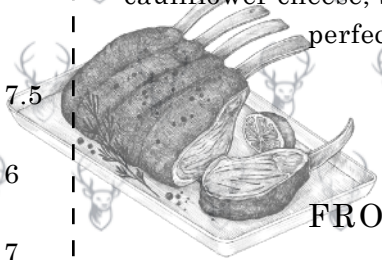


- Hand Cut Maris Chips 4
- Skin on Fries 4
- Sweet Potato Fries 4.5
- Creamed Spinach 4.5
- Tenderstem Broccoli 4.5
- Ale Onion Rings 3.5

SUNDAY ROAST

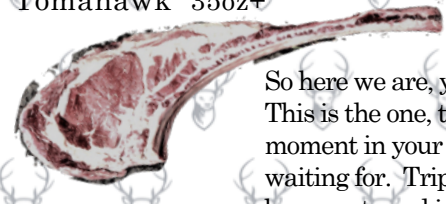
- Sirloin of Sussex Reared Beef 16.5
- served medium rare with horseradish
- Locally Reared Roast Pork 15.5
- served with crackling & apple sauce
- Roast Leg of Mayfield Lamb 16.5
- rosemary, garlic, honey.
- Vegetarian Roast 14.5
- ask a member of the team for this weeks option

all roasts are served with seasoned roast potatoes, cauliflower cheese, seasonal vegetables, gravy and the perfect Yorkshire pudding



FROM THE FIELD

- Rib-Eye 12oz 26.5
- Steaks from the rib are rich, tender, juicy and full-flavoured with generous marbling throughout.
- Fillet 8oz 27.5
- The most tender cut of beef- lean yet succulent. Melt-in-your-mouth texture, subtle flavour and compact shape.
- Tomahawk 35oz+ 78.5



So here we are, you've made it... This is the one, the mothership, the moment in your life you have been waiting for. Triple cut rib-eye on the bone, wet aged in house for depth of flavour and 'fall apart' texture. Sharing is advised with this big boy

STEAK SAUCES

- Sauce Diane 3
- Bourbon Peppercorn 3
- Port & Stilton 3.5
- Garlic & Herb Butter 3



- Portobello Mushrooms 3.5
- Artisan Breads 3.5
- Mixed Baby Leaf Salad 3.5

DESSERTS 6.5

- Sticky Toffee Pudding - vanilla ice cream **GF**
- Seasonal Fruit Crumble - vanilla ice cream
- Brownie - white chocolate ganache, vanilla ice cream
- Affogato - Madagascan vanilla ice cream with espresso
- The Cheeseboard 10
- Locally sourced cheeses, chutney, oatcakes, crackers