



FRESH ROCK OYSTERS

Dressed oysters with your choice of red wine & shallot vinegar or Vietnamese chilli & lime

Each	3.00	Half dozen	15.00	Dozen	25.00
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SHARING

Sussex Charcuterie 16.95
 lamb prosciutto, bresaola, coppa, lomo
 sweet peppers, artichokes, sun blushed tomatoes
 homemade focaccia

Seafood Mezze 16.95
 hot smoked salmon, crayfish tails,
 smoked haddock scotch egg, sea bass ika mata,
 caper berries, cornichons, homemade focaccia

STARTERS

Beef Carpaccio 8.00
 Thai dressing, rocket *GF*

Smoked Fish Trio 8.50
 WHB hot smoked salmon, sea trout
 gravadlax, smoked haddock scotch
 quails egg

Rope Grown Mussels 7.50/14.50
 steamed with a Hophouse 13 &
 chorizo
 cream sauce, rustic bread

Asparagus & Charred Leeks 6.50
 poached duck egg, tarragon
 vinaigrette *V GF*

Sussex Smokie 8.00/13.50
 with rustic bread

Heritage Tomato Salad 6.50
 bocconcini, basil infused oil *V GF*

Soup de Cuisine *V GF* 5.50

MAIN COURSES

Corn Fed Chicken Supreme 16.00
 asparagus, truffle roasted purple potatoes,
 mushroom & Madeira sauce

Risotto of Charred Asparagus 14.00
 wild garlic and walnut pesto, tenderstems *V GF*

WHB Burger 15.00
 smoked Mayfield Swiss, maple cured bacon,
 burger sauce, hand cut chips

Duo of Pork 16.50
 slow roast pork belly, pork cheek croquette,
 rainbow chard, sweet potato fondant, rosemary &
 fennel jus

Pan Fried Speyside Salmon 17.00
 panéed oysters, crushed new potatoes, samphire,
 dill cream sauce,

Sussex Lamb Rump 18.00
 black garlic polenta, hispi cabbage, crispy fried
 sweetbreads, jus

Fresh South Coast Cod Fillet 14.00
 local ale batter, hand cut chips, creamy cider
 peas *V GF available*

SIDES

Hand Cut Chips 4.00

Dauphinoise Potatoes 4.00

Sweet Potato Fries 4.00

Skin on Fries 4.00

Beer Battered Onion Rings 3.50

Truffled Macaroni 4.50

Creamed Spinach 4.50

Charred Asparagus 4.50

Spring Greens 4.00

Caesar Salad 3.50

Fresh Atlantic Lobster Grilled with garlic butter 45.00

served with Skin on Fries, baby leaf salad
subject to availability
Pre-order advised

STEAKS

T-Bone 450g..... 40.00

Fillet 225g..... 27.50

Rib-eye 350g..... 28.50

Picanha 285g..... 22.50

Bavette 285g..... 23.50

Côte de Boeuf 680g..... 60.00

dry aged to perfection in house
 served with Béarnaise sauce & a
 carafe of Malbec compliments of the
 kitchen

Chateaubriand 570g..... 70.00

served with Bordelaise sauce & a
 carafe of Merlot compliments of the
 kitchen

*All steaks served with your choice of hand
 cut chips, dauphinoise potatoes or
 buttered new potatoes, charred Portobello
 mushroom, balsamic roasted cherry vine
 tomatoes & a baby leaf salad.*

with... 3.00

Béarnaise

Bordelaise

Bourbon peppercorn sauce

Port & Stilton sauce

Garlic butter with herb mop